

# Black Hole - Imperial Stout v.1.0

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- Gravity **28.7 BLG**
- ABV ---
- IBU **120**
- SRM **155.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **65 C**, Time **30 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **65C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (58.3%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (8.3%)	81 %	6
Grain	Strzegom Czekoladowy ciemny	1 kg (8.3%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	1 kg (8.3%)	68 %	400
Grain	Jęczmień palony	2 kg (16.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	120 g	60 min	14.2 %
Boil	Fuggles	60 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile