

# Black Hole - Imperial Stout v.1.1

- Gravity **30.2 BLG**
- ABV **15 %**
- IBU **105**
- SRM **110.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.85 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **39.9 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (64.3%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (7.1%)	81 %	6
Grain	Strzegom Czekoladowy ciemny	1.5 kg (10.7%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.5 kg (3.6%)	68 %	400
Grain	Jęczmień palony	2 kg (14.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %
Boil	Marynka	120 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	---

## Notes

- Szyszki trzeba sypnąć 10-15% więcej niż granulatu  
*Jul 19, 2018, 2:38 PM*