

# FOREST COLD IMPERIAL STOUT

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **26**
- SRM **47**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.4 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **3 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC  |
|-------|-------------------------------------------|----------------|-------|------|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (53.5%)   | 80 %  | 4    |
| Grain | Monachijski Ciemny<br>Steinbach           | 2 kg (21.4%)   | 100 % | 30   |
| Grain | Weyermann - Light<br>Munich Malt          | 0.5 kg (5.3%)  | 82 %  | 14   |
| Grain | Simpsons - Crystal<br>T50                 | 0.5 kg (5.3%)  | 74 %  | 134  |
| Grain | Weyermann Carafa<br>II Special            | 0.5 kg (5.3%)  | 70 %  | 1100 |
| Grain | Weyermann -<br>Chocolate Rye              | 0.25 kg (2.7%) | 20 %  | 493  |
| Grain | Weyermann -<br>Chocolate Wheat            | 0.25 kg (2.7%) | 74 %  | 788  |
| Grain | Abbey Malt<br>Weyermann                   | 0.25 kg (2.7%) | 75 %  | 45   |
| Grain | Jęczmień palony                           | 0.1 kg (1.1%)  | 55 %  | 1300 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 50 g   | 60 min | 7.1 %      |

## Yeasts

| Name          | Type  | Form  | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safale W34/70 | Lager | Slant | 300 ml | Fermentis  |

## Extras

| Type  | Name         | Amount | Use for | Time  |
|-------|--------------|--------|---------|-------|
| Spice | Pędy świerku | 700 g  | Boil    | 5 min |