

Fuck the Brits Anti-Imperial Stout

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **25**
- SRM **106.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.25 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **63 C**, Time **90 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **63C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------|----------------|-------|------|
| Grain | Vienna Malt | 3 kg (25.4%) | 79 % | 10 |
| Grain | Munich Malt | 2 kg (16.9%) | 79 % | 22 |
| Grain | Pilsen Malt | 1 kg (8.5%) | 81 % | 4 |
| Grain | Caraaroma | 1.5 kg (12.7%) | 78 % | 400 |
| Grain | Chocolate Malt | 2.5 kg (21.2%) | 68 % | 1200 |
| Liquid Extract | Dark Liquid Extract | 1.8 kg (15.3%) | 78 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 70 g | 60 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|--------|-------------|
| Wyeast - Irish Ale | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-----------|
| Spice | Frozen cherries | 1000 g | Primary | 35 day(s) |
| Flavor | oak chips | 50 g | Primary | 14 day(s) |
| Flavor | Vanilla | 6 g | Primary | 7 day(s) |

| | | | | |
|-------|----------|------|------|--------|
| Spice | Sea Salt | 10 g | Boil | 20 min |
|-------|----------|------|------|--------|

Notes

- Go team Limerick, woo
Mar 22, 2017, 9:06 PM