

Imperial Stout

- Gravity **21.6 BLG**
- ABV ---
- IBU **36**
- SRM **44.9**
- 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 **7 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Pilzneński | 2.5 kg (30.9%) | 81 % | 4 |
| Grain | Castle Pale Ale | 3.5 kg (43.2%) | 80 % | 8 |
| Grain | Karamel Pils Steinbach | 0.5 kg (6.2%) | 79 % | 6 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (6.2%) | 79 % | 130 |
| Grain | Strzegom Barwiący | 0.2 kg (2.5%) | 68 % | 1600 |
| Grain | Czekoladowy | 0.2 kg (2.5%) | 60 % | 788 |
| Grain | Monachijski | 0.5 kg (6.2%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.2 kg (2.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 5 g | Safale |
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