

IMPERIAL STOUT 10

- Gravity **25.7 BLG**
- ABV ---
- IBU **101**
- SRM **76.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (53.6%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (17.9%)	79 %	16
Grain	Crystal Dark	0.1 kg (1.8%)	74 %	158
Grain	Jęczmień palony	0.3 kg (5.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.4%)	68 %	1200
Grain	Weyermann - Smoked Malt	0.5 kg (8.9%)	81 %	6
Grain	Oats, Flaked	0.4 kg (7.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Marynka	35 g	30 min	10 %
Boil	Marynka	25 g	15 min	10 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	23 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	Chili Ancho	30 g	Boil	10 min
Flavor	Płatki dębowe macerowane w whisky	50 g	Secondary	5 day(s)
Flavor	Śliwka suszona słodka	145 g	Secondary	3 day(s)