

# Imperial stout

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **55**
- SRM **42.2**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **64 C**, Time **120 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **120 min** at **64C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (58.9%)	80 %	4
Grain	Monachijski	0.7 kg (12.5%)	80 %	16
Grain	Płatki owsiane	0.5 kg (8.9%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (7.1%)	73 %	1001
Grain	Strzegom Karmel 300	0.3 kg (5.4%)	70 %	299
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.6%)	75 %	30
Sugar	Cukier muscovado	0.2 kg (3.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarna kawy	30 g	Secondary	14 day(s)
Flavor	Płatki dębowe	50 g	Secondary	14 day(s)