

Imperial stout

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **57**
- SRM **37**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

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

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **120 min** at **64C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3.8 kg (69.1%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (9.1%) | 70 % | 128 |
| Grain | Strzegom Karmel 300 | 0.5 kg (9.1%) | 70 % | 299 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.6%) | 73 % | 1001 |

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) |

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|--------|---------------|------|-----------|-----------|
| Flavor | Płatki dębowe | 50 g | Secondary | 14 day(s) |
|--------|---------------|------|-----------|-----------|