

Imperial Stout

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **54**
- SRM **158.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (58.1%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.5 kg (5.8%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 1 kg (11.6%) | 71 % | 600 |
| Liquid Extract | ekstrakt słodowy jasny | 1.6 kg (18.6%) | 80 % | 30 |
| Liquid Extract | ekstrakt słodowy barwiący | 0.5 kg (5.8%) | 80 % | 9000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 70 g | 60 min | 10 % |
| Aroma (end of boil) | Marynka | 30 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|-----------|-----------|
| Flavor | płatki z beczki po tyżce | 100 g | Secondary | 14 day(s) |