

# Imperial Stout

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- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **90**
- SRM **46.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **40.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30.2 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (38.5%)	79 %	10
Grain	Pilzneński	3 kg (28.8%)	81 %	4
Grain	Caramel/Crystal Malt - 60L	1 kg (9.6%)	74 %	118
Grain	Rye, Flaked	0.8 kg (7.7%)	78.3 %	4
Grain	Weyermann - Chocolate Rye	0.6 kg (5.8%)	20 %	493
Grain	Simpsons - Golden Naked Oats	0.5 kg (4.8%)	73 %	20
Grain	Weyermann - Dehusked Carafa II	0.5 kg (4.8%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.9 %
Boil	lunga	75 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	350 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Calcium Chloride	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Mech Irlandzki	5 g	Boil	10 min