

Imperial Stout

- 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 |