

# Imperial Stout

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **39**
- SRM **32.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **8.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (21%)	65 %	5
Grain	Monachijski	1.4 kg (29.4%)	65 %	16
Grain	Monachijski typ II 20-25 EBC Weyermann	0.2 kg (4.2%)	65 %	20
Grain	Jęczmień palony	0.15 kg (3.1%)	55 %	985
Grain	Strzegom Wiedeński	0.4 kg (8.4%)	65 %	10
Grain	Caraamber	0.23 kg (4.8%)	65 %	59
Grain	Simpsons - Coffee Malt	0.23 kg (4.8%)	65 %	296
Grain	Płatki owsiane	0.3 kg (6.3%)	60 %	3
Liquid Extract	Gozdawa ekstrakt słodowy jasny	0.7 kg (14.7%)	80 %	45
Grain	Viking Melanoidynowy	0.16 kg (3.4%)	65 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	15 min	4.5 %
Boil	Marynka	20 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis