

# Imperial Stout

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **68**
- SRM **67.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **31.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **82 C**, Time **5 min**

## Mash step by step

- Heat up **23.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **82C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.3 kg (66.7%)	80 %	5
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3
Grain	Castle Cafe	0.5 kg (6.3%)	75.5 %	500
Grain	Biscuit Malt	0.4 kg (5%)	79 %	50
Grain	Simpsons - DRC	0.4 kg (5%)	76 %	280
Grain	Weyermann - Chocolate Wheat	0.3 kg (3.8%)	74 %	900
Grain	Weyermann - Carafa III Special	0.3 kg (3.8%)	70 %	1024
Grain	Jęczmień palony	0.25 kg (3.1%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.7 %
Boil	Pałacowy	45 g	60 min	8.5 %
Boil	Pałacowy	25 g	0 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

WLP004 - Irish Ale Yeast	Ale	Slant	500 ml	White Labs
--------------------------	-----	-------	--------	------------