

# IMPERIAL STOUT HOMEBEER

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **42**
- SRM **44.6**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2 %**
- Size with trub loss **12.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (70.6%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (11.8%)	79 %	22
Grain	Cara Ruby Castle	0.25 kg (5.9%)	72 %	49
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.9%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (5.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Tradition	10 g	5 min	5.5 %

## Yeasts

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