

# Imperial stout i dry z wyslodek

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **84**
- SRM **67.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.5 liter(s)**
- Total mash volume **44.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **33.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (62.8%)	80 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (9%)	80 %	20
Grain	Płatki owsiane	1 kg (9%)	85 %	3
Grain	Płatki Jeczmienne	0.5 kg (4.5%)	85 %	---
Grain	Pszeniczny czekoladowy Weyermann	0.5 kg (4.5%)	73 %	1000
Grain	Weyermann - Carafa III	0.5 kg (4.5%)	70 %	1300
Grain	Jęczmień palony	0.3 kg (2.7%)	55 %	1100
Grain	Weyermann - Carafa I	0.25 kg (2.2%)	70 %	900
Grain	Barwiący	0.1 kg (0.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	80 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	28.75 g	safale