

# Imperial stout wersja 4

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **62**
- SRM **57.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **31.9 liter(s)**
- Total mash volume **43.7 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 **31.9 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (67.8%)	81 %	4
Grain	Płatki owsiane	1.5 kg (12.7%)	85 %	3
Grain	Weyermann Specjal W	1 kg (8.5%)	68 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (8.5%)	73 %	1001
Grain	Jęczmień palony	0.3 kg (2.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	80 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	safale