

# Imperial Stout

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- Gravity **27 BLG**
- ABV ---
- IBU **62**
- SRM **56.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **17.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (81.2%)	79 %	6
Grain	Strzegom Monachijski typ I	0.4 kg (7.7%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.175 kg (3.4%)	68 %	1200
Grain	Jęczmień palony	0.175 kg (3.4%)	55 %	985
Dry Extract	WES ekstrakt słodowy jasny	0.22 kg (4.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	5 min	5.1 %
Boil	Brewers Gold	40 g	55 min	7.6 %
Boil	Marynka	20 g	30 min	10 %