

# Imperium Kakauje

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **65**
- SRM **56.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt             | 6 kg (70.6%)  | 80 %  | 5    |
| Grain | Caraaroma                        | 0.5 kg (5.9%) | 78 %  | 400  |
| Grain | Caramunich® typ I                | 0.5 kg (5.9%) | 73 %  | 80   |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (5.9%) | 73 %  | 120  |
| Grain | Carafa III                       | 0.5 kg (5.9%) | 70 %  | 1034 |
| Grain | Strzegom Czekoladowy ciemny      | 0.5 kg (5.9%) | 68 %  | 1200 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 60 g   | 60 min | 10 %       |
| Aroma (end of boil) | Chinook | 40 g   | 15 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 20 g   | Safale     |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name       | Amount | Use for   | Time     |
|--------|------------|--------|-----------|----------|
| Flavor | Cocoa Nibs | 100 g  | Secondary | 3 day(s) |

### Notes

- Poprzednia warka miała 5 kg Pale ale, i 0,25 kg carafa III a i tak miała 19 blg.  
Śrutę kakaową uprażę na folii aluminiowej w piekarniku (coś ok 120°C przez 15-20 minut)  
*Nov 9, 2017, 8:10 PM*