

# Polish imperial stout realnie

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **103**
- SRM **60.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **11 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **11 min** at **77C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (56.8%)	80 %	5
Grain	Caraaroma	0.5 kg (5.7%)	78 %	400
Grain	Weyermann - Melanoiden Malt	0.5 kg (5.7%)	81 %	53
Grain	Weyermann - Carawheat	0.5 kg (5.7%)	77 %	97
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.7%)	68 %	1200
Grain	Oats, Flaked	0.5 kg (5.7%)	80 %	2
Grain	Jęczmień palony	0.5 kg (5.7%)	55 %	985
Grain	Strzegom Karmel 150	0.3 kg (3.4%)	75 %	150
Grain	Viking Wheat Malt	0.5 kg (5.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	150 g	60 min	7.5 %
Boil	Sybilla	50 g	15 min	3 %
Boil	Lublin (Lubelski)	50 g	15 min	3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Slant	1000 ml	Danstar