

Raszów imperial stout

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **77**
- SRM **53**
- 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 **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **26.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (67.4%)	79 %	6
Grain	Jęczmień palony	0.9 kg (10.1%)	55 %	985
Grain	Płatki owsiane	0.5 kg (5.6%)	60 %	3
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.6%)	68 %	400
Grain	Weyermann - Smoked Malt	0.5 kg (5.6%)	81 %	6
Grain	Caraaroma	0.5 kg (5.6%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chmiel ctz	20 g	60 min	16.5 %
Boil	Chmiel ctz	30 g	30 min	16.5 %
Aroma (end of boil)	Chmiel ctz	30 g	15 min	16.5 %