

TURBO IMPERIAL STOUT

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **82**
- SRM **87.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **20 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 7.8 kg (65%) | 80 % | 4 |
| Grain | Weyermann Caramunich 3 | 1.2 kg (10%) | 76 % | 150 |
| Grain | Weyermann - Chocolate Rye | 1.5 kg (12.5%) | 20 % | 650 |
| Grain | Czekoladowy | 0.6 kg (5%) | 60 % | 900 |
| Grain | Weyermann - Carafa II special | 0.3 kg (2.5%) | 70 % | 837 |
| Grain | Fawcett - Brown | 0.3 kg (2.5%) | 72 % | 180 |
| Grain | Simpsons - Coffee Malt | 0.3 kg (2.5%) | 74 % | 250 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 100 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|-------|--------|------------|
| Drożdże do Whisky | Ale | Slant | 300 ml | NN |

| | | | | |
|----------------------------|-----|--------|--------|-------------|
| Wyeast - American Ale 1056 | Ale | Liquid | 300 ml | Wyeast Labs |
|----------------------------|-----|--------|--------|-------------|