

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
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