

Wood Aged Imperial Stout

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU ---
- SRM **59.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **-1.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--|----------------|-------|------|
| Grain | Pale Ale Flagon | 3.5 kg (56.9%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (16.3%) | 80 % | 16 |
| Grain | Caraaroma | 0.5 kg (8.1%) | 78 % | 400 |
| Adjunct | Płatki owsiane | 0.3 kg (4.9%) | 85 % | 3 |
| Adjunct | Płatki jęczmienne | 0.3 kg (4.9%) | 85 % | 3 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (4.1%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.3 kg (4.9%) | 55 % | 985 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |