

# Wood Aged Imperial Stout

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- 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 -<br>Pszeniczny<br>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<br>Ciemności | Ale  | Liquid | 100 ml | Fermentum Mobile |