

## #68 Imperial Stout A10 Darkness

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **56**
- SRM **60**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10.2 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

### Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **67 C**, Time **120 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt            | 5 kg (64.1%)   | 80 %  | 5    |
| Grain | Rye Malt                        | 0.4 kg (5.1%)  | 63 %  | 10   |
| Grain | Oats, Flaked                    | 0.75 kg (9.6%) | 80 %  | 2    |
| Grain | Biscuit Malt                    | 0.32 kg (4.1%) | 79 %  | 45   |
| Grain | Cara Ruby Castle                | 0.23 kg (2.9%) | 72 %  | 49   |
| Grain | Caramel/Crystal Malt - 120L     | 0.23 kg (2.9%) | 73 %  | 150  |
| Grain | Cafe Light                      | 0.32 kg (4.1%) | 70 %  | 250  |
| Grain | Weyermann - Chocolate Wheat     | 0.15 kg (1.9%) | 74 %  | 1000 |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (3.2%) | 70 %  | 1400 |
| Grain | Roasted Barley                  | 0.15 kg (1.9%) | 55 %  | 1400 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 50 g   | 60 min | 9.4 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                |     |       |        |                |
|--------------------------------|-----|-------|--------|----------------|
| Imperial Yeast A10<br>Darkness | Ale | Slant | 300 ml | Imperial Yeast |
|--------------------------------|-----|-------|--------|----------------|

## Notes

- Finalnie ok. 25-25,5\* Plato.  
*Apr 27, 2021, 1:13 AM*