

## 20C. Imperial Stout

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **58**
- SRM **36.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **3 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.55 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.1 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **61.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (14.1%)	79 %	22
Grain	Słód owsiany Fawcett	0.354 kg (5%)	61 %	5
Grain	Strzegom Karmel 150	0.18 kg (2.5%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.18 kg (2.5%)	68 %	400
Grain	Jęczmień palony	0.18 kg (2.5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.18 kg (2.5%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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OYL-071 Lutra	Ale	Slant	200 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	5 g	Mash	60 min

### Notes

- 7-14 22C  
7-14 2C  
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