

## #B007 Remarkable Imperial Stout

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **23**
- SRM **70.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (57.5%)	80 %	5
Grain	Barwiący	0.5 kg (5.7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.7%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (5.7%)	55 %	985
Grain	Briess - Chocolate Malt	0.5 kg (5.7%)	60 %	690
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (19.5%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	20 g	60 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Liquid	500 ml	home

### Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	Gips piwowarski	10 g	Boil	60 min
Water Agent	Kwas mlekowy	2 g	Boil	60 min
Flavor	espresso	1000 g	Primary	10 day(s)
Flavor	płatki dębowe macerowan w Whisky i winie czerwonym	100 g	Secondary	10 day(s)