

Espresso Imperial Stout Oak Aged

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **81**
- SRM **66.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **160 min**
- Evaporation rate **20 %/h**
- Boil size **18.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.6 kg (39.1%) | 80 % | 4 |
| Grain | Monachijski | 2 kg (30.1%) | 80 % | 16 |
| Grain | Barley, Flaked | 0.8 kg (12%) | 70 % | 4 |
| Grain | Caraaroma | 0.5 kg (7.5%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.5 kg (7.5%) | 1 % | 985 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.8%) | 1 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Nugget | 30 g | 90 min | 12 % |
| Boil | Chinook | 30 g | 60 min | 10.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|--------|-----------|-----------|
| Water Agent | Kreda | 2 g | Mash | 60 min |
| Flavor | Płatki dębowe whisky | 30 g | Secondary | 21 day(s) |
| Flavor | Espresso | 350 g | Bottling | --- |