

Imp stout

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **81**
- SRM **72.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **10 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **42.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **45 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.5 kg (52.5%)	80 %	5
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (10.5%)	80 %	315
Grain	Płatki owsiane	1 kg (6.2%)	85 %	3
Grain	Special B Malt	1.5 kg (9.3%)	65.2 %	315
Grain	Abbey Castle	1 kg (6.2%)	80 %	45
Grain	Carafa II	1 kg (6.2%)	70 %	812
Grain	Chocolate Malt (UK)	0.5 kg (3.1%)	73 %	887
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (3.1%)	73 %	1001
Grain	Jęczmień palony	0.5 kg (3.1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	100 g	60 min	15.5 %
Aroma (end of boil)	Cluster	100 g	15 min	7.75 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis