

# Imperial stout

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **41**
- SRM **36.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking malt	5 kg (68.3%)	80 %	4
Grain	Żytńi Viking Malt	1 kg (13.7%)	81 %	7
Grain	Jęczmień prażony Viking malt	0.82 kg (11.2%)	70 %	900
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer tradition DE	70 g	45 min	5 %
Aroma (end of boil)	Zythos USA	30 g	15 min	9.2 %
Dry Hop	Centennial USA	30 g	3 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	1000 ml	Fermentum Mobile