

# Imperial Stout

- Gravity **32.5 BLG**
- ABV **16.5 %**
- IBU **43**
- SRM **58.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (22.7%)	81 %	4
Grain	Cara Gold Castlemalting	0.5 kg (4.5%)	78 %	120
Grain	Strzegom Czekoladowy 400	1 kg (9.1%)	68 %	400
Grain	Pszeniczny	2.5 kg (22.7%)	85 %	4
Grain	ireks czekoladow	1 kg (9.1%)	76 %	900
Sugar	cukier trzcinyowy	1 kg (9.1%)	--- %	---
Sugar	cukier brązowy	0.5 kg (4.5%)	--- %	---
Grain	Płatki owsiane	1 kg (9.1%)	85 %	3
Sugar	laktoza	1 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8 %
Boil	Chinook	15 g	60 min	11.1 %
Boil	Marynka	40 g	30 min	8 %
Aroma (end of boil)	Chinook	15 g	5 min	11.1 %
Aroma (end of boil)	Marynka	20 g	5 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Slant	2000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Flavor	ziarno kakaowca	100 g	Secondary	21 day(s)
Flavor	płatki dębowe macerowane	50 g	Secondary	21 day(s)
Flavor	czarna porzeczka	2000 g	Secondary	15 day(s)