

# Imperial Stout

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **57**
- SRM **58.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (63.8%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (21.3%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.3%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (5.3%)	55 %	985
Grain	Strzegom Karmel 600	0.2 kg (2.1%)	68 %	601
Grain	Strzegom Barwiący	0.2 kg (2.1%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	70 min	10 %
Boil	Zula	40 g	70 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	50 g	Secondary	30 day(s)

### Notes

- płatki dębowe 50g macerowane w burbonie  
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