

# Imperial stout

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **51**
- SRM **55.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.6 kg (43.1%)	80 %	4
Grain	Monachijski	3.8 kg (29.2%)	80 %	16
Grain	Pszeniczny	1.1 kg (8.5%)	85 %	4
Grain	Carabelge	0.5 kg (3.8%)	80 %	30
Grain	Caraaroma	0.5 kg (3.8%)	78 %	400
Grain	Czekoladowy	0.5 kg (3.8%)	60 %	788
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (3.8%)	73 %	1001
Grain	Jęczmień palony	0.5 kg (3.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	200 ml	Fermentis