

# Imperialne

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **68**
- SRM **36.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (77.8%)	85 %	6
Grain	Weyermann pszeniczny jasny	0.5 kg (5.6%)	80 %	4
Grain	Jęczmień palony	0.3 kg (3.3%)	55 %	1150
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.2%)	--- %	1200
Grain	Thomas Fawcett - Red Crystal	0.5 kg (5.6%)	--- %	400
Adjunct	Płatki owsiane	0.5 kg (5.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	80 min	12.7 %
Boil	Goldings	60 g	20 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	20 g	Secondary	10 day(s)