

# IMPERIUM II Kocie Ruchy

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **94**
- SRM **75.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Chocolate Malt	0.2 kg (3.2%)	60 %	1100
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.2%)	73 %	1001
Grain	Briess - Pale Ale Malt	3 kg (47.8%)	80 %	7
Grain	Weyermann - Carapils	0.5 kg (8%)	78 %	4
Grain	Carafa III	0.5 kg (8%)	70 %	1034
Adjunct	Płatki owsiane	0.4 kg (6.4%)	85 %	3
Adjunct	płatki jęczmienne	0.4 kg (6.4%)	85 %	3
Grain	Caramel/Crystal Malt - 120L	0.24 kg (3.8%)	72 %	236
Grain	Monachijski	0.4 kg (6.4%)	80 %	16
Grain	Żytni	0.24 kg (3.8%)	85 %	8
Grain	Strzegom Barwiący	0.2 kg (3.2%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Chinook	30 g	60 min	12.9 %
Boil	Chinook	50 g	60 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Notes

- Chocolate 900-1100 EBC Crisp 0,2 kg  
Pszeniczny czekoladowy 800-1200 EBC Fawcett Maltsters 0,2 kg  
*Feb 16, 2018, 10:04 AM*