

# OAK AGED IMPERIAL STOUT

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **80**
- SRM **42.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **-1.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (46.2%)	80 %	7
Grain	Strzegom Monachijski typ II	0.8 kg (12.3%)	79 %	22
Grain	Biscuit Malt	0.3 kg (4.6%)	79 %	45
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (4.6%)	73 %	120
Grain	Special B Malt	0.2 kg (3.1%)	65.2 %	315
Grain	Żytni	1 kg (15.4%)	85 %	8
Grain	Oats, Flaked	0.5 kg (7.7%)	80 %	2
Grain	Carafa III	0.2 kg (3.1%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.1%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	50 min	12.1 %
Aroma (end of boil)	Bramling	50 g	10 min	4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	55 g	Fermentis