

# Polish Imperial Stout

- Gravity **19.6 BLG**
- ABV ---
- IBU **70**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (57.6%)	79 %	6
Grain	Strzegom Monachijski typ I	0.53 kg (6.1%)	79 %	16
Grain	Strzegom Pilzneński	0.42 kg (4.8%)	80 %	4
Grain	Strzegom Karmel 30	1 kg (11.5%)	75 %	30
Grain	Strzegom Karmel 150	0.35 kg (4%)	75 %	150
Grain	Strzegom Karmel 300	0.4 kg (4.6%)	70 %	299
Grain	Strzegom Karmel 600	0.25 kg (2.9%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.38 kg (4.4%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.35 kg (4%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	70 g	20 min	11 %
Boil	Marynka	50 g	20 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 NEW WORLD STRONG ALE	Ale	Dry	12 g	Mangrove Jack's

## Notes

- dobel-dobel

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- gęstwa po gryczanym porterze 14,7 blg

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