

# POLSKI STOUT IMPERIALNY

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **49**
- SRM **32.6**
- 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 **73 %**
- Liquor-to-grist ratio **2.25 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **17.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (45.5%)	70 %	7
Grain	Oats, Flaked	0.5 kg (9.1%)	70 %	2
Grain	Caraamber	1 kg (18.2%)	75 %	59
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Strzegom Karmel 600	0.5 kg (9.1%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7 %
Boil	Marynka	30 g	25 min	7 %
Dry Hop	Książęcy	15 g	10 day(s)	7 %
Dry Hop	Marynka	30 g	10 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	10 g	Secondary	10 day(s)
Flavor	Wiśnie z nalewki	300 g	Secondary	10 day(s)