

# Spice Imperial Stout

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **86**
- SRM **39**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (50%)	81 %	4
Grain	Grodziski pszeniczny wędzony dębem	1.3 kg (13%)	80 %	3
Grain	Jęczmień palony	0.2 kg (2%)	55 %	985
Grain	Płatki owsiane	1 kg (10%)	85 %	3
Grain	Brown Malt (British Chocolate)	1 kg (10%)	85 %	128
Grain	słód crystal	1 kg (10%)	85 %	150
Grain	Briess - Chocolate Malt	0.5 kg (5%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	70 g	90 min	15.5 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	262.5 ml	us

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	sól	10.5 g	Secondary	7 day(s)
Flavor	kakaowiec	105 g	Secondary	7 day(s)
Flavor	papryczki chili	5.25 g	Secondary	7 day(s)