

#07 Wood Aged Imperial Stout

- Gravity **24 BLG**
- ABV **11 %**
- IBU **61**
- SRM **52.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **50 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58.4%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (14.6%)	79 %	22
Grain	Maris Otter Crisp	0.5 kg (7.3%)	83 %	6
Grain	Biscuit Malt	0.5 kg (7.3%)	79 %	45
Grain	Strzegom Karmel 300	0.25 kg (3.6%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.8%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Fuggles	35 g	40 min	4.5 %
Boil	East Kent Goldings	25 g	40 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Kostki z deski po Bourbonie	100 g	Secondary	28 day(s)