

# Divide et impera - Imperialny Stout

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **55**
- SRM **54.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (45.7%)	79 %	10
Grain	Grodziski pszeniczny wędzony dębem	1.5 kg (17.1%)	80 %	3
Grain	Strzegom Monachijski typ II	1 kg (11.4%)	79 %	22
Grain	Weyermann Specjal W	0.75 kg (8.6%)	68 %	300
Grain	Płatki owsiane	0.5 kg (5.7%)	60 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5.7%)	73 %	1001
Grain	Żytni	0.25 kg (2.9%)	85 %	8
Grain	Jęczmień palony	0.25 kg (2.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe z beczki po burbonie	20 g	Secondary	7 day(s)