

# Imperial Stout 25 Oak Aged

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **84**
- SRM **46.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (68.5%)	80 %	5
Grain	Strzegom Pszeniczny	0.6 kg (8.2%)	81 %	6
Grain	Płatki owsiane	0.5 kg (6.8%)	60 %	3
Grain	Strzegom Karmel 150	0.25 kg (3.4%)	75 %	150
Grain	Weyermann Specjal W	0.25 kg (3.4%)	68 %	300
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.4%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985
Adjunct	Rice Hulls	0.2 kg (2.7%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	10.5 %
Boil	Magnum	20 g	60 min	14 %
Boil	Magnat	10 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	5 g	Secondary	7 day(s)
Fining	Mech irlandzki	5 g	Boil	10 min
Other	Witamina C	4 g	Bottling	---

## Notes

- Woda zasadowa  
Łuska ryżowa na dno przed filtracją  
Słody palone dodać na początku zacierania  
Gotować 90minut  
Z reszty wyśładzania dry stout  
Fermentacja 17-20st  
Płatki moczone w kraftowej nalewce wiśniowej  
*Mar 7, 2023, 5:47 PM*