

# Imperial Stout

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- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **99**
- SRM **54.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **-6.2 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carafa III	0.2 kg (2.5%)	70 %	1034
Grain	Jęczmień palony	0.3 kg (3.7%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.5%)	68 %	400
Grain	Special B Malt	0.28 kg (3.5%)	65.2 %	315
Grain	Carafa II	0.03 kg (0.4%)	70 %	812
Grain	Brown Malt (British Chocolate)	0.2 kg (2.5%)	70 %	128
Grain	Pilznieński	2.26 kg (28.2%)	81 %	4
Grain	Viking Pale Ale malt	3.74 kg (46.7%)	80 %	5
Grain	Płatki owsiane	0.8 kg (10%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	10.5 %
Boil	Styrian Wolf	60 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa	120 g	Mash	60 min
Water Agent	Kreda	7 g	Mash	60 min
Water Agent	Kwas fosforowy	1 g	Mash	15 min
Do wody do wyśładzania				