

imperial stout

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **89**
- SRM **67.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking - Pale Ale	2.6 kg (49.1%)	80 %	7
Grain	Maris Otter	0.4 kg (7.5%)	81 %	6
Grain	Płatki owsiane	0.5 kg (9.4%)	60 %	3
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Grain	Caraaroma	0.3 kg (5.7%)	78 %	400
Grain	Special B Malt	0.2 kg (3.8%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (7.5%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (3.8%)	55 %	985
Grain	Carafa	0.2 kg (3.8%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	75 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1318 London Ale III	Ale	Liquid	100 ml	Wyeast Labs
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Notes

- carafa i pszeniczny czekoladowy na ostatnie 15min przerwy 72 stopnie, jęczmień palony na 10min
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