

IMPERIAL STOUT HOMEBEER

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **42**
- SRM **44.6**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2 %**
- Size with trub loss **12.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (70.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (11.8%) | 79 % | 22 |
| Grain | Cara Ruby Castle | 0.25 kg (5.9%) | 72 % | 49 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.9%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (5.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Tradition | 10 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Fermentis |