

# Imperial Stout v2

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **53**
- SRM **84**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (65.9%)	80 %	5
Grain	Jęczmień palony	0.5 kg (5.5%)	55 %	985
Grain	Fawcett - Pale Chocolate	1 kg (11%)	71 %	600
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.6 kg (17.6%)	80 %	700

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	10 %
Aroma (end of boil)	Marynka	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki z beczki po tyżce	100 g	Secondary	14 day(s)