

Imperial stout wersja 4

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **62**
- SRM **57.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **31.9 liter(s)**
- Total mash volume **43.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **31.9 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pilzneński | 8 kg (67.8%) | 81 % | 4 |
| Grain | Płatki owsiane | 1.5 kg (12.7%) | 85 % | 3 |
| Grain | Weyermann Specjal W | 1 kg (8.5%) | 68 % | 300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 1 kg (8.5%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.3 kg (2.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 80 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 23 g | safale |