Imperial Dry Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **95**
- SRM **40.8**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **1 %**
- Size with trub loss **5 liter(s)**
- Boil time **90 min**
- Evaporation rate **1 %/h**
- Boil size **5.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.8 liter(s)**
- Total mash volume **4.9 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **3.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **5.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.7 kg *(64.8%)*	80 %	5
Grain	Jęczmień palony	0.2 kg *(18.5%)*	55 %	985
Grain	Barley, Flaked	0.1 kg *(9.3%)*	70 %	4
Grain	Słód owsiany Fawcett	0.08 kg *(7.4%)*	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Star - RPA	10 g	90 min	15.8 %
Aroma (end of boil)	Saaz (Czech Republic)	5 g	10 min	4.5 %
Whirlpool	Saaz (Czech Republic)	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Jęczmień palony dodawany na dwa razy, połowa razem z resztą zasypu, druga połowa na ostatnie 10 minut zacierania.
  Sep 9, 2018, 3:10 PM
- część brzeczki z poprzedniej warki odlana przy korekcie gętości, to robiena gęsto. z 13 odparuje dokąd zejdzie w 90 min,
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