# Imperialne

---

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **68**
- SRM **36.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Weyermann - Pale Ale Malt | 7 kg *(77.8%)* | 85 % | 6 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg *(5.6%)* | 80 % | 4 |
| Grain | Jęczmień palony | 0.3 kg *(3.3%)* | 55 % | 1150 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg *(2.2%)* | --- % | 1200 |
| Grain | Thomas Fawcett - Red Crystal | 0.5 kg *(5.6%)* | --- % | 400 |
| Adjunct | Płatki owsiane | 0.5 kg *(5.6%)* | 85 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Magnum | 60 g | 80 min | 12.7 % |
| Boil | Goldings | 60 g | 20 min | 5.7 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Dry | 23 g | --- |

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

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Flavor | płatki dębowe | 20 g | Secondary | 10 day(s) |