

# Espresso Imperial Stout Oak Aged

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **81**
- SRM **66.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **160 min**
- Evaporation rate **20 %/h**
- Boil size **18.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (39.1%)	80 %	4
Grain	Monachijski	2 kg (30.1%)	80 %	16
Grain	Barley, Flaked	0.8 kg (12%)	70 %	4
Grain	Caraaroma	0.5 kg (7.5%)	78 %	400
Grain	Jęczmień palony	0.5 kg (7.5%)	1 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.8%)	1 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	30 g	90 min	12 %
Boil	Chinook	30 g	60 min	10.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	2 g	Mash	60 min
Flavor	Płatki dębowe whisky	30 g	Secondary	21 day(s)
Flavor	Espresso	350 g	Bottling	---