

# Imp Stout

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU ---
- SRM **39.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **1 %**
- Size with trub loss **30.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **40.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (43.5%)	80 %	16
Grain	Rye, Flaked	1 kg (8.7%)	78.3 %	4
Grain	Słód Wędzony Steinbach	1 kg (8.7%)	80 %	5
Grain	Weyermann Caramunich 3	0.5 kg (4.3%)	76 %	150
Grain	Weyermann - Carafa III	0.5 kg (4.3%)	70 %	1024
Grain	Chocolate Malt (UK)	0.5 kg (4.3%)	73 %	887
Grain	Viking Pale Ale malt	2 kg (17.4%)	80 %	5
Grain	Weyermann - Acidulated Malt	1 kg (8.7%)	80 %	6