

Imperial Stout 25 Oak Aged

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **84**
- SRM **46.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (68.5%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.6 kg (8.2%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (6.8%) | 60 % | 3 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.4%) | 75 % | 150 |
| Grain | Weyermann Specjal W | 0.25 kg (3.4%) | 68 % | 300 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.4%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (3.4%) | 55 % | 985 |
| Adjunct | Rice Hulls | 0.2 kg (2.7%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 40 g | 60 min | 10.5 % |
| Boil | Magnum | 20 g | 60 min | 14 % |
| Boil | Magnat | 10 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Płatki dębowe | 5 g | Secondary | 7 day(s) |
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
| Other | Witamina C | 4 g | Bottling | --- |

Notes

- Woda zasadowa
Łuska ryżowa na dno przed filtracją
Słody palone dodać na początku zacierania
Gotować 90minut
Z reszty wyśładzania dry stout
Fermentacja 17-20st
Płatki moczone w kraftowej nalewce wiśniowej
Mar 7, 2023, 5:47 PM