

Imperial Stout

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **74**
- SRM **66.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 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**
- Temp **74 C**, Time **15 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**
- Keep mash **15 min** at **74C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (70.4%)	80 %	7
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.6%)	68 %	1200
Grain	Caramel/Crystal Malt - 80L	0.4 kg (5.6%)	74 %	158
Grain	Black Barley (Roast Barley)	0.7 kg (9.9%)	55 %	985
Grain	Barley, Flaked	0.4 kg (5.6%)	70 %	4
Grain	Fawcett - Pale Chocolate	0.2 kg (2.8%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	45 min	10.5 %
Boil	Centennial	30 g	30 min	10.5 %
Boil	Centennial	15 g	0 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	11.5 g	---