

imperial stout

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **89**
- SRM **67.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | viking - Pale Ale | 2.6 kg (49.1%) | 80 % | 7 |
| Grain | Maris Otter | 0.4 kg (7.5%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (9.4%) | 60 % | 3 |
| Grain | Pszeniczny | 0.5 kg (9.4%) | 85 % | 4 |
| Grain | Caraaroma | 0.3 kg (5.7%) | 78 % | 400 |
| Grain | Special B Malt | 0.2 kg (3.8%) | 65.2 % | 315 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (7.5%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.2 kg (3.8%) | 55 % | 985 |
| Grain | Carafa | 0.2 kg (3.8%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 75 min | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------|-----|--------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Liquid | 100 ml | Wyeast Labs |
|---------------------------------|-----|--------|--------|-------------|

Notes

- carafa i pszeniczny czekoladowy na ostatnie 15min przerwy 72 stopnie, jęczmień palony na 10min
Mar 17, 2023, 4:06 PM