

Imperial Stout

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **85**
- SRM **73.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	3 kg (50%)	81 %	4
Grain	Weyermann - Vienna Malt	1 kg (16.7%)	81 %	8
Grain	Caramel/Crystal Malt - 30L	0.4 kg (6.7%)	75 %	59
Grain	Caramel/Crystal Malt - 60L	0.4 kg (6.7%)	74 %	118
Grain	Carafa II	0.4 kg (6.7%)	70 %	812
Grain	Simpsons - Roasted Barley	0.4 kg (6.7%)	70 %	1084
Grain	Oats, Flaked	0.4 kg (6.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Tradition	90 g	60 min	5.5 %
Boil	East Kent Goldings	30 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London ESB Ale	Ale	Liquid	10 ml	Wyeast Labs