

Imperial

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **54**
- SRM **37.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **29.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (25.1%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2.5 kg (25.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (10%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (10%) | 79 % | 10 |
| Grain | wędzony torfem | 0.45 kg (4.5%) | 78 % | 5 |
| Grain | Strzegom Karmel 30 | 0.5 kg (5%) | 75 % | 30 |
| Grain | Karmelowy Czerwony | 0.2 kg (2%) | 75 % | 59 |
| Grain | Coffee Malt | 0.2 kg (2%) | 74 % | 296 |
| Grain | Strzegom Czekoladowy ciemny | 0.42 kg (4.2%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.2 kg (2%) | 55 % | 985 |
| Grain | Płatki pszeniczne | 0.6 kg (6%) | 85 % | 3 |
| Grain | płatki jęczmienne | 0.4 kg (4%) | 80 % | 4 |
| Sugar | sacha | 0 kg | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 8.8 % |
| Boil | Sybilla | 40 g | 60 min | 6.5 % |
| Aroma (end of boil) | Perle | 20 g | 10 min | 4.4 % |