

# Imperialny Stout

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **80**
- SRM **54.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **13 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (73.2%)	85 %	7
Grain	Płatki owsiane	0.5 kg (6.1%)	85 %	3
Grain	Weyermann Specjal W	0.4 kg (4.9%)	68 %	300
Grain	Carahell	0.4 kg (4.9%)	77 %	26
Grain	Carafa III	0.4 kg (4.9%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.7%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (2.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.6 %
Boil	Magnum	30 g	50 min	11.6 %
Boil	Souther cross	15 g	30 min	11 %
Boil	Souther cross	15 g	20 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	40 g	Secondary	10 day(s)