

# Imperialny Stout

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **40**
- SRM **50.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type           | Name                                | Amount         | Yield | EBC  |
|----------------|-------------------------------------|----------------|-------|------|
| Grain          | Monachijski                         | 2.5 kg (29.8%) | 80 %  | 16   |
| Grain          | Słód Cookie                         | 2 kg (23.8%)   | 80 %  | 50   |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1 kg (11.9%)   | 80 %  | 36   |
| Grain          | Castle Pale Ale                     | 1 kg (11.9%)   | 80 %  | 8    |
| Grain          | Grodziski pszeniczny wędzony dębem  | 0.5 kg (6%)    | 80 %  | 3    |
| Grain          | Fawcett - Pszeniczny Czekoladowy    | 0.75 kg (8.9%) | 73 %  | 1001 |
| Grain          | Karmelowy Pszeniczny Strzegom       | 0.4 kg (4.8%)  | 79 %  | 130  |
| Grain          | Jęczmień palony                     | 0.25 kg (3%)   | 55 %  | 985  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 70 min | 10 %       |

## Yeasts

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

|             |     |       |        |           |
|-------------|-----|-------|--------|-----------|
| Safale S-04 | Ale | Slant | 150 ml | Fermentis |
|-------------|-----|-------|--------|-----------|

### Extras

| Type   | Name                      | Amount | Use for   | Time      |
|--------|---------------------------|--------|-----------|-----------|
| Flavor | Kawa                      | 35 g   | Secondary | 20 day(s) |
| Flavor | Wanilia pasta             | 5 g    | Secondary | 20 day(s) |
| Flavor | Płatki dębowe             | 10 g   | Secondary | 20 day(s) |
| Flavor | Śliwka suszona macerowana | 100 g  | Secondary | 20 day(s) |
| Flavor | Sok wiśniowy z sokownika  | 600 g  | Secondary | 20 day(s) |

### Notes

- Buźliwa do odfermentowania cukrów, później 20 dni cichej. Refermentacja i leżakowanie 30dni w butelkach w piwnicy.  
*Apr 30, 2022, 3:05 PM*