

Multigrain Imperial Stout

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **63**
- SRM **36.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **37.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 7 kg (56%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 3 kg (24%) | 79 % | 6 |
| Grain | Żytni | 1 kg (8%) | 85 % | 8 |
| Grain | żytni czekoladowy | 0.5 kg (4%) | 65 % | 650 |
| Grain | Biscuit Malt | 0.4 kg (3.2%) | 79 % | 45 |
| Grain | Jęczmień palony | 0.1 kg (0.8%) | 55 % | 985 |
| Grain | Słód owsiany Fawcett | 0.1 kg (0.8%) | 61 % | 5 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (1.6%) | 71 % | 1200 |
| Grain | Fawcett - Brown | 0.19 kg (1.5%) | 72 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 81 g | 60 min | 12.4 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------------|-------------|---------------|-------------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Slant | 300 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|---------------|----------------|-------------|
| Fining | Whirlflock-T | 0.5 g | Boil | 15 min |