

# Spice Imperial Stout

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **86**
- SRM **39**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount       | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Pilzneński                         | 5 kg (50%)   | 81 %  | 4   |
| Grain | Grodziski pszeniczny wędzony dębem | 1.3 kg (13%) | 80 %  | 3   |
| Grain | Jęczmień palony                    | 0.2 kg (2%)  | 55 %  | 985 |
| Grain | Płatki owsiane                     | 1 kg (10%)   | 85 %  | 3   |
| Grain | Brown Malt (British Chocolate)     | 1 kg (10%)   | 85 %  | 128 |
| Grain | słód crystal                       | 1 kg (10%)   | 85 %  | 150 |
| Grain | Briess - Chocolate Malt            | 0.5 kg (5%)  | 60 %  | 690 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 70 g   | 90 min | 15.5 %     |
| Boil    | Lublin (Lubelski)      | 10 g   | 10 min | 4 %        |

## Yeasts

| Name  | Type | Form  | Amount   | Laboratory |
|-------|------|-------|----------|------------|
| us-05 | Ale  | Slant | 262.5 ml | us         |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | sól             | 10.5 g | Secondary | 7 day(s) |
| Flavor | kakaowiec       | 105 g  | Secondary | 7 day(s) |
| Flavor | papryczki chili | 5.25 g | Secondary | 7 day(s) |