

# Wędzony Imperialny Stout

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **47**
- SRM **46.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony Bestmalz	3 kg (35.7%)	80 %	15
Grain	Wiedeński weyermann	2.5 kg (29.8%)	80 %	10
Grain	Pszeniczny	1.8 kg (21.4%)	85 %	4
Grain	Strzegom Karmel 600	0.4 kg (4.8%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.7 kg (8.3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	80 min	12.5 %
Boil	Lublin (Lubelski)	25 g	30 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	25 g	---