

# Wood Aged Imperial Stout

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- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU ---
- SRM **59.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **-1.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	3.5 kg (56.9%)	80 %	5
Grain	Monachijski	1 kg (16.3%)	80 %	16
Grain	Caraaroma	0.5 kg (8.1%)	78 %	400
Adjunct	Płatki owsiane	0.3 kg (4.9%)	85 %	3
Adjunct	Płatki jęczmienne	0.3 kg (4.9%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.1%)	73 %	1001
Grain	Jęczmień palony	0.3 kg (4.9%)	55 %	985

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile