

# Black Hole - Imperial Stout v.1.1

- Gravity **30.2 BLG**
- ABV **15 %**
- IBU **105**
- SRM **110.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.85 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **39.9 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński            | 9 kg (64.3%)   | 80 %  | 4    |
| Grain | Strzegom Pszeniczny            | 1 kg (7.1%)    | 81 %  | 6    |
| Grain | Strzegom<br>Czekoladowy ciemny | 1.5 kg (10.7%) | 68 %  | 1200 |
| Grain | Strzegom<br>Czekoladowy jasny  | 0.5 kg (3.6%)  | 68 %  | 400  |
| Grain | Jęczmień palony                | 2 kg (14.3%)   | 55 %  | 985  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 60 g   | 60 min | 13.5 %     |
| Boil    | Marynka | 120 g  | 60 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | ---        |

## Notes

- Szyszki trzeba sypnąć 10-15% więcej niż granulatu  
*Jul 19, 2018, 2:38 PM*