

# Imperial

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **54**
- SRM **37.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **29.9 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 2.5 kg (25.1%) | 79 %  | 6    |
| Grain | Strzegom Pilzneński         | 2.5 kg (25.1%) | 80 %  | 4    |
| Grain | Strzegom Monachijski typ I  | 1 kg (10%)     | 79 %  | 16   |
| Grain | Strzegom Wiedeński          | 1 kg (10%)     | 79 %  | 10   |
| Grain | wędzony torfem              | 0.45 kg (4.5%) | 78 %  | 5    |
| Grain | Strzegom Karmel 30          | 0.5 kg (5%)    | 75 %  | 30   |
| Grain | Karmelowy Czerwony          | 0.2 kg (2%)    | 75 %  | 59   |
| Grain | Coffee Malt                 | 0.2 kg (2%)    | 74 %  | 296  |
| Grain | Strzegom Czekoladowy ciemny | 0.42 kg (4.2%) | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.2 kg (2%)    | 55 %  | 985  |
| Grain | Płatki pszeniczne           | 0.6 kg (6%)    | 85 %  | 3    |
| Grain | płatki jęczmienne           | 0.4 kg (4%)    | 80 %  | 4    |
| Sugar | sacha                       | 0 kg           | 100 % | 1    |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 60 g   | 60 min | 8.8 %      |
| Boil                | Sybilla | 40 g   | 60 min | 6.5 %      |
| Aroma (end of boil) | Perle   | 20 g   | 10 min | 4.4 %      |