

## imperial stout

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **89**
- SRM **67.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | viking - Pale Ale                | 2.6 kg (49.1%) | 80 %   | 7    |
| Grain | Maris Otter                      | 0.4 kg (7.5%)  | 81 %   | 6    |
| Grain | Płatki owsiane                   | 0.5 kg (9.4%)  | 60 %   | 3    |
| Grain | Pszeniczny                       | 0.5 kg (9.4%)  | 85 %   | 4    |
| Grain | Caraaroma                        | 0.3 kg (5.7%)  | 78 %   | 400  |
| Grain | Special B Malt                   | 0.2 kg (3.8%)  | 65.2 % | 315  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (7.5%)  | 73 %   | 1001 |
| Grain | Jęczmień palony                  | 0.2 kg (3.8%)  | 55 %   | 985  |
| Grain | Carafa                           | 0.2 kg (3.8%)  | 70 %   | 664  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 50 g   | 75 min | 12.4 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                 |     |        |        |             |
|---------------------------------|-----|--------|--------|-------------|
| Wyeast - 1318<br>London Ale III | Ale | Liquid | 100 ml | Wyeast Labs |
|---------------------------------|-----|--------|--------|-------------|

### Notes

- carafa i pszeniczny czekoladowy na ostatnie 15min przerwy 72 stopnie, jęczmień palony na 10min  
*Mar 17, 2023, 4:06 PM*