

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **60**
- SRM **69.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **200 min**
- Evaporation rate **20 %/h**
- Boil size **24 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (65.4%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.415 kg (5.4%)	73 %	120
Grain	Jęczmień palony	0.5 kg (6.5%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.53 kg (6.9%)	73 %	1001
Grain	Płatki owsiane	0.8 kg (10.5%)	71 %	3
Grain	Special B Castle	0.4 kg (5.2%)	70 %	350

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	57 g	75 min	11 %
Boil	East Kent Goldings	20 g	5 min	4.7 %