

Bary_łany

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **121**
- SRM **22.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (54.9%) | 65 % | 4 |
| Grain | Viking Munich Malt | 3 kg (33%) | 70 % | 22 |
| Grain | Viking Vienna Malt | 0.75 kg (8.2%) | 65 % | 7 |
| Grain | Viking Czekoladowy ciemny | 0.25 kg (2.7%) | 67 % | 900 |
| Grain | płatki jęczmienne | 0.1 kg (1.1%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 150 g | 50 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |