

Grabarz

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **105**
- SRM **43.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (56.2%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 3 kg (33.7%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (3.4%) | 68 % | 600 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.4%) | 68 % | 1200 |
| Grain | Carafa III | 0.3 kg (3.4%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 75 g | 60 min | 15.5 % |
| Boil | Warrior | 25 g | 30 min | 15.5 % |