

Miles

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **50**
- SRM **49.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|-----|
| Grain | Weyermann - Pilsner Malt | 3 kg (42.3%) | 81 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (14.1%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (7%) | 80 % | 2 |
| Grain | Chocolate Malt (UK) | 0.4 kg (5.6%) | 73 % | 887 |
| Grain | Biscuit Malt | 0.1 kg (1.4%) | 79 % | 45 |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (2.8%) | 74 % | 900 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (2.8%) | 73 % | 120 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7%) | 76.1 % | 0 |
| Grain | Viking Pale Ale malt | 1 kg (14.1%) | 80 % | 5 |
| Grain | Special B Malt | 0.2 kg (2.8%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 11.5 % |