

# Mocarz

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **70**
- SRM **59.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **39 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	9 kg (80.9%)	80 %	7
Grain	Strzegom Monachijski typ I	0.5 kg (4.5%)	79 %	16
Grain	Czekoladowy	0.63 kg (5.7%)	60 %	788
Grain	Jęczmień palony	0.8 kg (7.2%)	55 %	985
Grain	Carafa III	0.2 kg (1.8%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	10.3 %
Boil	lunga	40 g	60 min	9.5 %