

Mocarz

- Gravity **26.2 BLG**
- ABV ---
- IBU **42**
- SRM **64.6**
- 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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **39.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 9 kg (79.4%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (4.4%) | 79 % | 16 |
| Grain | Czekoladowy | 0.63 kg (5.6%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.8 kg (7.1%) | 55 % | 985 |
| Grain | Carafa III | 0.4 kg (3.5%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 60 g | 60 min | 11 % |