

Mocarz

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **110**
- SRM **77.5**
- 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 **3 liter(s) / kg**
- Mash size **41.5 liter(s)**
- Total mash volume **55.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5.5 kg (39.7%)	80.5 %	6
Grain	Monachijski	2 kg (14.4%)	80 %	16
Grain	Pszeniczny	2 kg (14.4%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (7.2%)	79 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	0.85 kg (6.1%)	73 %	1001
Grain	Karmelowy żytni Strzegom	0.5 kg (3.6%)	75 %	150
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (3.6%)	73 %	120
Grain	Jęczmień palony	0.5 kg (3.6%)	55 %	985
Grain	Simpsons - Coffee Malt	0.5 kg (3.6%)	74 %	296
Grain	Strzegom Czekoladowy 1200	0.5 kg (3.6%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	13.5 %
Boil	Citra	50 g	10 min	12 %
Boil	Amarillo	50 g	10 min	9.5 %
Boil	Chinook	50 g	10 min	13 %
Boil	Fuggles	50 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	400 ml	Fermentis