

# PIS'n'love

---

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **56**
- SRM **53.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (23.5%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (23.5%)	79 %	16
Grain	Casle Malting Whisky Nature	2 kg (23.5%)	85 %	4
Grain	Rye Malt	1 kg (11.8%)	63 %	10
Grain	Biscuit Malt	0.5 kg (5.9%)	79 %	45
Grain	Black Barley (Roast Barley)	0.5 kg (5.9%)	55 %	985
Grain	Chocolate Malt (UK)	0.5 kg (5.9%)	73 %	887

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	10.7 %