

## Polish imperial stout

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **119**
- SRM **45.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (63.4%)	80 %	5
Grain	Caraaroma	0.5 kg (7%)	78 %	400
Grain	Weyermann - Melanoiden Malt	0.1 kg (1.4%)	81 %	53
Grain	Weyermann - Acidulated Malt	0.2 kg (2.8%)	80 %	6
Grain	Weyermann - Carawheat	0.5 kg (7%)	77 %	97
Grain	Briess - Chocolate Malt	0.5 kg (7%)	60 %	690
Grain	Oats, Flaked	0.5 kg (7%)	80 %	2
Grain	Briess - Roasted Barley	0.3 kg (4.2%)	55 %	591

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	100 g	60 min	5 %
Boil	Sybilla	50 g	15 min	3.5 %
Boil	Lublin (Lubelski)	50 g	15 min	3.5 %
Boil	Sybilla	50 g	1 min	3.5 %
Boil	Marynka	100 g	60 min	5 %
Boil	Lublin (Lubelski)	50 g	1 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	1000 ml	Danstar