

Polish Imperial Stout

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **55**
- SRM **26.2**
- 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 **73 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **21.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (60.2%)	80 %	7
Grain	Oats, Flaked	1 kg (12%)	80 %	2
Grain	Jęczmień palony	0.2 kg (2.4%)	55 %	1300
Grain	Czekoladowy	0.105 kg (1.3%)	60 %	788
Grain	Rahr - Red Wheat Malt	1 kg (12%)	85 %	89
Sugar	cukier	1 kg (12%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Lublin (Lubelski)	30 g	14 day(s)	4 %
Boil	Marynka	60 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %