

# SETKA

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **56**
- SRM **64.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

| Type  | Name                            | Amount        | Yield | EBC  |
|-------|---------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt            | 2 kg (30.8%)  | 80 %  | 5    |
| Grain | Simpsons - Peated Malt          | 1 kg (15.4%)  | 81 %  | 5    |
| Grain | Caraaroma                       | 1 kg (15.4%)  | 78 %  | 400  |
| Grain | Monachijski                     | 1 kg (15.4%)  | 80 %  | 16   |
| Grain | Płatki owsiane                  | 0.5 kg (7.7%) | 60 %  | 3    |
| Grain | Weyermann - Dehusked Carafa III | 0.5 kg (7.7%) | 70 %  | 1024 |
| Grain | cookie                          | 0.5 kg (7.7%) | 73 %  | 50   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 40 g   | 60 min | 11 %       |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 100 ml | Danstar    |

## Extras

| Type  | Name            | Amount | Use for   | Time     |
|-------|-----------------|--------|-----------|----------|
| Spice | ziarna kakaowca | 100 g  | Secondary | 2 day(s) |