

# SOCKEYE SALMON oat

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **54**
- SRM **57.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	0.95 kg (15%)	80.5 %	2
Grain	diastatyczny	1.85 kg (29.1%)	80 %	4
Grain	Oats, Flaked	1.85 kg (29.1%)	80 %	2
Grain	Caraaroma	0.4 kg (6.3%)	78 %	400
Grain	Brown Malt (British Chocolate)	0.45 kg (7.1%)	70 %	128
Grain	fawcett chocolate	0.3 kg (4.7%)	68 %	1200
Grain	Fawcett - Pale Chocolate	0.25 kg (3.9%)	71 %	600
Grain	Carafa II	0.1 kg (1.6%)	70 %	110
Sugar	Milk Sugar (Lactose)	0.2 kg (3.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	36 g	60 min	11 %