

Stukov

- Gravity **49.5 BLG**
- ABV ---
- IBU **112**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **11.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.8%) | 68 % | 1200 |
| Grain | Pilzneński | 5 kg (47.6%) | 81 % | 4 |
| Grain | Briess - Carapils Malt | 2.5 kg (23.8%) | 74 % | 3 |
| Grain | Carafa III | 1 kg (9.5%) | 70 % | 1034 |
| Grain | Weyermann - Carafa I | 0.5 kg (4.8%) | 70 % | 690 |
| Grain | Briess - Extra Special Malt | 1 kg (9.5%) | 72 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 8.6 % |
| Boil | Sybilla | 100 g | 60 min | 3.5 % |
| Boil | Magnum | 100 g | 60 min | 11.4 % |
| Boil | Simcoe | 30 g | 5 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |