

## #TWSS (draft)

- Gravity **24.4 BLG**
- ABV ---
- IBU **87**
- SRM **52**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **190 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (28.6%)	80 %	8
Grain	Strzegom Wiedeński	3 kg (28.6%)	79 %	7
Grain	Special B Malt	0.5 kg (4.8%)	65.2 %	315
Grain	Special X	0.5 kg (4.8%)	75 %	300
Grain	Carafa	1 kg (9.5%)	70 %	664
Grain	Kawowy Castlemalting	1 kg (9.5%)	70 %	250
Grain	Płatki owsiane	1 kg (9.5%)	85 %	3
Grain	Abbey Castle	0.5 kg (4.8%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	100 g	100 min	5.4 %
Boil	Galena	50 g	90 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	1000 ml	Fermentum Mobile