Brażot

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **22**
- SRM **37.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking malt colorado pale malt	0.75 kg *(17.6%)*	79 %	12
Grain	Weyermann - Vienna Malt	0.75 kg *(17.6%)*	81 %	8
Grain	Biscuit Malt	0.25 kg *(5.9%)*	79 %	45
Grain	Weyermann - Carafa I special	0.25 kg *(5.9%)*	70 %	690
Grain	Carafa II special	0.1 kg *(2.4%)*	70 %	812
Sugar	Milk Sugar (Lactose)	0.5 kg *(11.8%)*	76.1 %	0
Grain	Jęczmień palony	0.05 kg *(1.2%)*	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg *(2.4%)*	73 %	1001
Liquid Extract	Honey	1.5 kg *(35.3%)*	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12.5 g	60 min	11 %
Aroma (end of boil)	Fuggles	15 g	10 min	4.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.