#103 Maryśka jedzie moskiewskim metrem

- Gravity **24 BLG**
- ABV **11 %**
- IBU **80**
- SRM **88.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11.2 liter(s)**
- Trub loss **6 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **150 min**
- Evaporation rate **1 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt Pale Ale	2.55 kg *(56%)*	74 %	30
Liquid Extract	Ekstrakt słodowy ciemny WES	1.2 kg *(26.4%)*	80 %	700
Grain	Strzegom Czekoladowy ciemny	0.2 kg *(4.4%)*	68 %	1000
Grain	Carafa II	0.2 kg *(4.4%)*	70 %	1150
Grain	Strzegom pszenica prażona	0.2 kg *(4.4%)*	70 %	1000
Grain	Viking Pale Cookie	0.2 kg *(4.4%)*	80 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka granulat 2018	70 g	65 min	6.5 %
Aroma (end of boil)	Bramling Cross 2018 granulat	50 g	15 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	50 g	Secondary	10 day(s)

Notes

- Albo M42 Mangrove Jack's
  Mar 14, 2019, 11:27 AM

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