

Nocturnal

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **50**
- SRM **44**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	5 kg (34%)	79 %	30
Grain	Melanoiden Malt	0.5 kg (3.4%)	80 %	39
Grain	Briess - Wheat Malt, White	0.5 kg (3.4%)	85 %	5
Grain	Barley, Flaked	0.5 kg (3.4%)	70 %	4
Grain	Extra black	0.5 kg (3.4%)	65 %	1400
Grain	Simpsons - Roasted Barley	0.5 kg (3.4%)	70 %	1084
Grain	Fawcett - Dark Crystal	0.5 kg (3.4%)	71 %	300
Sugar	Muscovado	0.2 kg (1.4%)	100 %	350
Dry Extract	Dry Extract (DME) - Light	0.2 kg (1.4%)	95 %	16
Liquid Extract	Liquid Extract (LME) - Pale	3.4 kg (23.1%)	78 %	16
Liquid Extract	Liquid Extract (LME) - Amber	2.9 kg (19.7%)	78 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	20 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	30 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

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

Flavor	Kostki whisky	50 g	Secondary	---
--------	---------------	------	-----------	-----