

Polish Imperial Stout 2

- Gravity **29.8 BLG**
- ABV ---
- IBU **70**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **15 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (35.3%)	79 %	6
Grain	Strzegom Pilzneński	4 kg (23.5%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (11.8%)	79 %	16
Grain	Strzegom Karmel 30	1.5 kg (8.8%)	75 %	30
Grain	Strzegom Karmel 150	0.5 kg (2.9%)	75 %	150
Grain	Strzegom Karmel 300	0.5 kg (2.9%)	70 %	299
Grain	Strzegom Karmel 600	0.5 kg (2.9%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.5 kg (2.9%)	68 %	1202
Grain	Strzegom pszeniczny	1 kg (5.9%)	81 %	6
Grain	Jęczmień palony	0.5 kg (2.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	40 min	10 %
Boil	lunga	50 g	40 min	11 %
Boil	Marynka	50 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP545 - Belgian Strong Ale Yeast	Ale	Slant	700 ml	White Labs

Extras

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

Other	Płatki Wiśniowe	100 g	Secondary	28 day(s)
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