

#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
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