

# Bary\_łany

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **121**
- SRM **22.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt       | 5 kg (54.9%)   | 65 %  | 4   |
| Grain | Viking Munich Malt        | 3 kg (33%)     | 70 %  | 22  |
| Grain | Viking Vienna Malt        | 0.75 kg (8.2%) | 65 %  | 7   |
| Grain | Viking Czekoladowy ciemny | 0.25 kg (2.7%) | 67 %  | 900 |
| Grain | płatki jęczmienne         | 0.1 kg (1.1%)  | 60 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 150 g  | 50 min | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |