

# Black King

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **82**
- SRM **31.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.1%)	80 %	5
Grain	Viking Munich Malt	2 kg (25.6%)	78 %	18
Grain	Karmelowy Jasny 30EBC	0.2 kg (2.6%)	75 %	30
Grain	Karmelowy żytni Strzegom	0.2 kg (2.6%)	75 %	150
Grain	Czekoladowy	0.2 kg (2.6%)	60 %	788
Grain	Jęczmień palony	0.2 kg (2.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	30 min	10 %
Boil	Lublin (Lubelski)	25 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe mocno plaone	25 g	Primary	14 day(s)