

# Imperial Wadowice Kremówka Stout

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **37**
- SRM **20.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **35.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	8.6 kg (97.2%)	79 %	10
Grain	Jęczmień palony	0.25 kg (2.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	78 g	20 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kremówka	100 g	Secondary	---