

Imperialna Pasterka

- Gravity **20.5 BLG**
- ABV ---
- IBU **61**
- SRM **54.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **36.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (54.6%) | 80 % | 5 |
| Grain | Weyermann - Caramel Rye Malt | 0.55 kg (6%) | 74 % | 175 |
| Grain | Strzegom Karmel 600 | 0.4 kg (4.4%) | 68 % | 601 |
| Grain | Biscuit Malt | 0.6 kg (6.6%) | 79 % | 45 |
| Grain | Strzegom Czekoladowy ciemny | 0.55 kg (6%) | 68 % | 1200 |
| Grain | Carafa II | 0.2 kg (2.2%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.11 kg (1.2%) | 55 % | 985 |
| Grain | Cararye | 0.55 kg (6%) | 74 % | 175 |
| Grain | Karmelowy Jasny 30EBC | 0.6 kg (6.6%) | 75 % | 30 |
| Grain | Caramel Aromatic | 0.6 kg (6.6%) | 78 % | 51 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Equinox | 60 g | 60 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 160 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Flavor | Laktoza | 1500 g | Secondary | 7 day(s) |