

# Mocarz

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- Gravity **26.2 BLG**
- ABV ---
- IBU **42**
- SRM **64.6**
- Style **Russian Imperial 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 **2.5 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **39.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	9 kg (79.4%)	80 %	7
Grain	Strzegom Monachijski typ I	0.5 kg (4.4%)	79 %	16
Grain	Czekoladowy	0.63 kg (5.6%)	60 %	788
Grain	Jęczmień palony	0.8 kg (7.1%)	55 %	985
Grain	Carafa III	0.4 kg (3.5%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %