

# Ogar

- Gravity **31 BLG**
- ABV **15.5 %**
- IBU **104**
- SRM **122**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg (60.7%)	90 %	621
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.5%)	68 %	1202
Liquid Extract	Bruntal	1.7 kg (30.4%)	81 %	26
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22.4 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Jabłko	300 g	Secondary	11 day(s)
Flavor	Wiśnie	300 g	Secondary	11 day(s)