

sockeye salmon 35+

- Gravity **36.5 BLG**
- ABV ---
- IBU **53**
- SRM **82.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|------|
| Grain | Monachijski | 3 kg (40%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (13.3%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (13.3%) | 80 % | 5 |
| Grain | Oats, Malted | 1 kg (13.3%) | 80 % | 2 |
| Grain | Caraaroma | 0.5 kg (6.7%) | 78 % | 400 |
| Grain | czekoladowy ang | 0.25 kg (3.3%) | 68 % | 1202 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (2.7%) | 71 % | 600 |
| Grain | Carafa III | 0.2 kg (2.7%) | 70 % | 1400 |
| Sugar | Candi Sugar, Dark | 0.35 kg (4.7%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 85 g | 60 min | 7 % |