

SOCKEYE SALMON oat

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **54**
- SRM **57.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|--------|------|
| Grain | Briess - Pilsen Malt | 0.95 kg (15%) | 80.5 % | 2 |
| Grain | diastatyczny | 1.85 kg (29.1%) | 80 % | 4 |
| Grain | Oats, Flaked | 1.85 kg (29.1%) | 80 % | 2 |
| Grain | Caraaroma | 0.4 kg (6.3%) | 78 % | 400 |
| Grain | Brown Malt (British Chocolate) | 0.45 kg (7.1%) | 70 % | 128 |
| Grain | fawcett chocolate | 0.3 kg (4.7%) | 68 % | 1200 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (3.9%) | 71 % | 600 |
| Grain | Carafa II | 0.1 kg (1.6%) | 70 % | 110 |
| Sugar | Milk Sugar (Lactose) | 0.2 kg (3.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 36 g | 60 min | 11 % |