

## Układanie receptury

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **51**
- SRM **47.8**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (20%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Strzegom Karmel 150	0.5 kg (10%)	75 %	150
Grain	Jęczmień niesłodowany	0.5 kg (10%)	75 %	2
Grain	Płatki owsiane	0.4 kg (8%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4%)	68 %	1200
Grain	Strzegom pszenica prażona	0.2 kg (4%)	70 %	1000
Sugar	Cukier	0.2 kg (4%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %