

## WIP Brkfst stout

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **64**
- SRM **63.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC  |
|----------------|----------------------------|----------------|-------|------|
| Grain          | Briess - Pale Ale Malt     | 5 kg (51.8%)   | 80 %  | 7    |
| Grain          | Fawcett - Pale Chocolate   | 1.5 kg (15.5%) | 71 %  | 600  |
| Grain          | Strzegom pszenica prażona  | 0.75 kg (7.8%) | 70 %  | 1000 |
| Grain          | Abbey Malt Weyermann       | 1 kg (10.4%)   | 75 %  | 45   |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.4 kg (14.5%) | 80 %  | 8    |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 80 g   | 60 min | 11 %       |

### Yeasts

| Name       | Type | Form    | Amount | Laboratory    |
|------------|------|---------|--------|---------------|
| Ebbegarden | Ale  | Culture | 5 g    | Norway people |