

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **60**
- SRM **69.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **200 min**
- Evaporation rate **20 %/h**
- Boil size **24 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.6 liter(s)**

### Fermentables

| Type  | Name                             | Amount          | Yield | EBC  |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt             | 5 kg (65.4%)    | 80 %  | 5    |
| Grain | Słód Caramunich Typ II Weyermann | 0.415 kg (5.4%) | 73 %  | 120  |
| Grain | Jęczmień palony                  | 0.5 kg (6.5%)   | 55 %  | 985  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.53 kg (6.9%)  | 73 %  | 1001 |
| Grain | Płatki owsiane                   | 0.8 kg (10.5%)  | 71 %  | 3    |
| Grain | Special B Castle                 | 0.4 kg (5.2%)   | 70 %  | 350  |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | lunga              | 57 g   | 75 min | 11 %       |
| Boil    | East Kent Goldings | 20 g   | 5 min  | 4.7 %      |