

alfa

- Gravity **24.4 BLG**
- ABV ---
- IBU **39**
- SRM **34**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 3.8 kg (46.9%) | 80 % | 6 |
| Grain | Briess - Vienna Malt | 2.2 kg (27.2%) | 77.5 % | 7 |
| Grain | Caramel 145 ebc | 0.4 kg (4.9%) | 74 % | 145 |
| Grain | Special B Malt | 0.25 kg (3.1%) | 65.2 % | 315 |
| Grain | Carafa | 0.3 kg (3.7%) | 70 % | 664 |
| Grain | karmelowy ciemny strzegom | 0.1 kg (1.2%) | 78 % | 400 |
| Grain | Black Barley (Roast Barley) | 0.15 kg (1.9%) | 55 % | 985 |
| Sugar | Candi Sugar, Clear | 0.9 kg (11.1%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Brewers Gold | 60 g | 60 min | 7.4 % |
| Boil | Fuggles | 20 g | 10 min | 4 % |