

# czort nie staut

---

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **78**
- SRM **46.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (71.1%)	80 %	5
Grain	Żytni	0.15 kg (3.4%)	85 %	8
Grain	Pszeniczny	0.2 kg (4.6%)	85 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (4.6%)	79 %	22
Grain	Cafe Light	0.15 kg (3.4%)	78 %	250
Grain	Castle Cafe	0.15 kg (3.4%)	75.5 %	480
Grain	Briess - Chocolate Malt	0.15 kg (3.4%)	60 %	690
Grain	Jęczmień palony	0.2 kg (4.6%)	55 %	985
Grain	Strzegom Barwiący	0.06 kg (1.4%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	45 g	60 min	12.1 %