

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 % |