

koris

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **45**
- SRM **41.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|---------------|-------|-----|
| Grain | Pilzneński | 10 kg (71.4%) | 81 % | 4 |
| Grain | Strzegom Karmel 150 | 0.5 kg (3.6%) | 75 % | 150 |
| Grain | Caramunich® typ I | 0.5 kg (3.6%) | 73 % | 80 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (3.6%) | 76 % | 150 |
| Grain | Strzegom Karmel 600 | 0.5 kg (3.6%) | 68 % | 601 |
| Grain | Weyermann - Carafa I | 0.5 kg (3.6%) | 70 % | 690 |
| Adjunct | glukoza | 1 kg (7.1%) | --- % | --- |
| Grain | Jęczmień palony | 0.5 kg (3.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Ekuanoot | 60 g | 60 min | 12.8 % |
| Boil | Lublin (Lubelski) | 90 g | 13 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 500 ml | Safale |