

# PB Imperial Stout

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **89**
- SRM **56.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **29.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	8 kg (80%)	80.5 %	6
Grain	Weyermann - Chocolate Rye	0.5 kg (5%)	20 %	493
Grain	Oats, Flaked	0.4 kg (4%)	80 %	2
Grain	Caraaroma	0.25 kg (2.5%)	78 %	400
Grain	Carafa III	0.15 kg (1.5%)	70 %	1034
Grain	Weyermann - Dehusked Carafa III	0.25 kg (2.5%)	70 %	1024
Grain	Chocolate Malt (UK)	0.15 kg (1.5%)	73 %	887
Grain	Caramel/Crystal Malt - 30L	0.1 kg (1%)	75 %	59
Sugar	Milk Sugar (Lactose)	0.2 kg (2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Flyer	50 g	15 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	PB2 Chocolate	450 g	Boil	15 min
Flavor	Ziarna Kakaowca	50 g	Boil	15 min