

r1

- Gravity **35.3 BLG**
- ABV **18.7 %**
- IBU **59**
- SRM **73**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (47.9%)	79 %	6
Grain	Strzegom Monachijski typ II	1.5 kg (16%)	79 %	22
Grain	Strzegom Pilzneński	2 kg (21.3%)	80 %	4
Grain	Carafa III	0.4 kg (4.3%)	70 %	1034
Grain	Jęczmień palony	0.3 kg (3.2%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.2 kg (2.1%)	68 %	1202
Grain	castlemalting czekoladowy 500	0.5 kg (5.3%)	75.5 %	500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Target	30 g	40 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	40 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	tonka	12 g	Secondary	2 day(s)