

# Runar

- Gravity **37.5 BLG**
- ABV **20.4 %**
- IBU **30**
- SRM **171.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (19.4%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	2 kg (12.9%)	68 %	1200
Grain	Jęczmień palony	1 kg (6.5%)	55 %	1300
Grain	Black (Patent) Malt	2 kg (12.9%)	55 %	1700
Grain	Simpsons - Coffee Malt	0.5 kg (3.2%)	74 %	250
Grain	Karmelowy Jasny 30EBC	1 kg (6.5%)	75 %	30
Grain	Briess LME - Golden Light	2 kg (12.9%)	78 %	8
Liquid Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	4 kg (25.8%)	78 %	22

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	15 g	Secondary	14 day(s)