

# Snickers

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **59**
- SRM **62.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **110 min**
- Evaporation rate **5 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **36.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (43.9%)	80 %	5
Grain	Strzegom Wiedeński	0.75 kg (6.6%)	79 %	10
Grain	Abbey Castle	0.5 kg (4.4%)	80 %	45
Grain	Special B Malt	0.5 kg (4.4%)	65.2 %	315
Grain	Briess - Dark Chocolate Malt	0.55 kg (4.8%)	60 %	827
Grain	Fawcett - Pszeniczny Czekoladowy	0.65 kg (5.7%)	73 %	1001
Grain	Jęczmień palony	0.3 kg (2.6%)	55 %	985
Sugar	Milk Sugar (Lactose)	1 kg (8.8%)	76.1 %	0
Grain	Simpsons - Golden Naked Oats	0.5 kg (4.4%)	73 %	20
Grain	Weyermann - Carafa II	0.15 kg (1.3%)	70 %	837
Grain	Strzegom Pilzneński	1.5 kg (13.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	78 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis