

Sockeye salmon 30+

- Gravity **34.7 BLG**
- ABV ---
- IBU **90**
- SRM **97**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (28.1%)	80 %	---
Grain	Strzegom Wiedeński	1.2 kg (19.8%)	79 %	10
Grain	Płatki owsiane	1 kg (16.5%)	85 %	3
Grain	Monachijski	1 kg (16.5%)	80 %	16
Grain	Fawcett - Dark Crystal	0.5 kg (8.3%)	71 %	300
Grain	Słód Palony Black	0.25 kg (4.1%)	55 %	1300
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.1%)	68 %	1200
Grain	Briess - Chocolate Malt	0.15 kg (2.5%)	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	60 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	10 min	13.2 %