

sockeye salmon 35+

- Gravity **36.5 BLG**
- ABV ---
- IBU **53**
- SRM **82.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (40%)	80 %	16
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (13.3%)	80 %	5
Grain	Oats, Malted	1 kg (13.3%)	80 %	2
Grain	Caraaroma	0.5 kg (6.7%)	78 %	400
Grain	czekoladowy ang	0.25 kg (3.3%)	68 %	1202
Grain	Fawcett - Pale Chocolate	0.2 kg (2.7%)	71 %	600
Grain	Carafa III	0.2 kg (2.7%)	70 %	1400
Sugar	Candi Sugar, Dark	0.35 kg (4.7%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	85 g	60 min	7 %