

Ucmor

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **66**
- SRM **79.9**
- 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 **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (56.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (9.4%) | 79 % | 22 |
| Grain | Simpsons - Coffee Malt | 0.5 kg (9.4%) | 74 % | 250 |
| Grain | Chocolate Malt (UK) | 0.3 kg (5.7%) | 73 % | 1200 |
| Grain | Carafa II | 0.5 kg (9.4%) | 70 % | 1100 |
| Grain | Weyermann Specjal W | 0.5 kg (9.4%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Fuggles | 50 g | 70 min | 5 % |
| Boil | Saaz (Czech Republic) | 50 g | 30 min | 4.5 % |