

# WIP Brkfst stout

---

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **64**
- SRM **63.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (51.8%)	80 %	7
Grain	Fawcett - Pale Chocolate	1.5 kg (15.5%)	71 %	600
Grain	Strzegom pszenica prażona	0.75 kg (7.8%)	70 %	1000
Grain	Abbey Malt Weyermann	1 kg (10.4%)	75 %	45
Liquid Extract	WES ekstrakt słodowy jasny	1.4 kg (14.5%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	80 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Ebbegarden	Ale	Culture	5 g	Norway people