

## Wymrażane

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **50**
- SRM **48.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Czekoladowy	0.4 kg (6.9%)	60 %	900
Grain	Strzegom Karmel 600	0.4 kg (6.9%)	68 %	600
Grain	Pszeniczny	1 kg (17.2%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (17.2%)	79 %	22
Grain	Viking Pale Ale malt	3 kg (51.7%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	7.8 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
SafeBrew HA-18	Ale	Dry	25 g	---

### Notes

- Zacieranie - 14.12.2024
- Warzenie - 15.12.2024
- Cicha fermentacja -
- Wymrażane -
- Beczka po nalewce śliwkowej -
- Zlewanie -
- Dec 14, 2024, 4:56 PM