

#2 KWK Polska

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **89**
- SRM **62.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	0.5 kg (8.3%)	79 %	4
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.2%)	68 %	1200
Grain	Brown Malt (British Chocolate)	0.2 kg (3.3%)	70 %	175
Grain	Briess - Chocolate Malt	0.18 kg (3%)	60 %	690
Grain	Jęczmień palony	0.22 kg (3.7%)	55 %	985
Grain	Simpsons - Crystal Extra Dark	0.32 kg (5.3%)	74 %	315
Grain	Karmelowy Pszeniczny Strzegom	0.32 kg (5.3%)	79 %	130
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Strzegom Pilzneński	3 kg (50.1%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	60 g	60 min	11 %
Boil	East Kent Goldings	25 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale