

## Pan Demia

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **45**
- SRM **49.4**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **23.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Weyermann - Vienna Malt     | 2 kg (22.2%)  | 81 %  | 8    |
| Grain | Weyermann - Pale Ale Malt   | 3 kg (33.3%)  | 85 %  | 7    |
| Grain | Weyermann - Pale Wheat Malt | 2 kg (22.2%)  | 85 %  | 5    |
| Grain | Carabelge                   | 1 kg (11.1%)  | 80 %  | 30   |
| Grain | Weyermann - Carafa II       | 0.5 kg (5.6%) | 70 %  | 837  |
| Grain | Carafa III                  | 0.5 kg (5.6%) | 70 %  | 1034 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | junga | 25 g   | 60 min | 12.6 %     |
| Boil    | junga | 30 g   | 30 min | 12.6 %     |
| Boil    | Lomik | 25 g   | 15 min | 6.2 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Safale     |

### Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Spice  | Suszona sliwka | 50 g   | Boil      | 20 min   |
| Spice  | Daktyl         | 120 g  | Boil      | 20 min   |
| Flavor | Kawa           | 150 g  | Secondary | 4 day(s) |