

25°

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **47**
- SRM **38.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (70%)	80 %	5
Grain	Strzegom Karmel 30	1 kg (10%)	75 %	30
Grain	Karmelowy żytni Strzegom	1 kg (10%)	75 %	150
Grain	Weyermann - Chocolate Rye	1 kg (10%)	20 %	493

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	100 g	45 min	6.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale