

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 |