

black snipe

- Gravity **25.9 BLG**
- ABV ---
- IBU **80**
- SRM **76.1**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1.7 kg (33.1%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (19.5%) | 79 % | 10 |
| Grain | Monachijski | 1 kg (19.5%) | 80 % | 16 |
| Grain | Pszeniczny | 0.35 kg (6.8%) | 85 % | 4 |
| Grain | Caramunich II | 0.3 kg (5.8%) | 74 % | 120 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (4.9%) | 70 % | 128 |
| Grain | Jęczmień palony | 0.21 kg (4.1%) | 55 % | 985 |
| Grain | Czekoladowy | 0.21 kg (4.1%) | 60 % | 1200 |
| Grain | Briess - Chocolate Malt | 0.11 kg (2.1%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 43 g | 60 min | 13.2 % |