

# Mocarz

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **70**
- SRM **59.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **39 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt     | 9 kg (80.9%)   | 80 %  | 7    |
| Grain | Strzegom Monachijski typ I | 0.5 kg (4.5%)  | 79 %  | 16   |
| Grain | Czekoladowy                | 0.63 kg (5.7%) | 60 %  | 788  |
| Grain | Jęczmień palony            | 0.8 kg (7.2%)  | 55 %  | 985  |
| Grain | Carafa III                 | 0.2 kg (1.8%)  | 70 %  | 1034 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 60 g   | 60 min | 10.3 %     |
| Boil    | lunga | 40 g   | 60 min | 9.5 %      |