

Mońki 2019

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **75**
- SRM **69**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Peat Smoked Malt	3 kg (42.9%)	74 %	6
Grain	Wheat, Torrified	0.5 kg (7.1%)	79 %	4
Grain	Żytni	0.5 kg (7.1%)	85 %	8
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7.1%)	73 %	1001
Grain	Carafa III	0.5 kg (7.1%)	70 %	1034
CARAFA SPECIAL III				
Grain	Weyermann - Carared	1 kg (14.3%)	75 %	45
Grain	Special B Malt	1 kg (14.3%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale
Safale US-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe, średnio opiekane	50 g	Secondary	60 day(s)