

# Perfetti Sconosciuti

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- Gravity **27 BLG**
- ABV ---
- IBU **77**
- SRM **48.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.9 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (66.7%)	80 %	5
Grain	karmelowy ciemny	0.4 kg (4.4%)	74 %	300
Grain	Jęczmień palony	0.3 kg (3.3%)	55 %	985
Grain	Monachijski	1.7 kg (18.9%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4.4%)	68 %	1200
Grain	Weyermann Specjal W	0.2 kg (2.2%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis