

## Port

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **64**
- SRM **43.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	4.5 kg (57.3%)	80 %	45
Grain	Briess - Pale Ale Malt	1.6 kg (20.4%)	80 %	7
Sugar	Cukier	0 kg	100 %	1
Grain	Jęczmień palony	0.55 kg (7%)	55 %	1150
Grain	Weyermann Specjal W	0.5 kg (6.4%)	68 %	300
Grain	Briess - Rye Malt	0.7 kg (8.9%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	15.9 %
Boil	Magnum	50 g	50 min	11.8 %