

## porter

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- Gravity **24.9 BLG**
- ABV ---
- IBU **99**
- SRM **67.1**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (50%)	80 %	7
Grain	Strzegom Monachijski typ II	2 kg (20%)	79 %	22
Grain	Aromatic Malt	1 kg (10%)	78 %	51
Grain	owsiany	0.5 kg (5%)	80 %	5
Grain	Biscuit Malt	0.5 kg (5%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5%)	68 %	1200
Grain	Briess - Dark Chocolate Malt	0.5 kg (5%)	60 %	827

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynk	40 g	50 min	10.5 %
Boil	Marynka	50 g	40 min	10.5 %
Boil	Marynka	30 g	30 min	10.5 %
Boil	Marynka	30 g	20 min	10.5 %
Boil	Sybilla	20 g	30 min	6 %
Boil	sybilla	20 g	20 min	6 %
Boil	sybilla	10 g	10 min	6 %