

# Przepis Piotra MI

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **80**
- SRM **60.3**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (51.3%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (12.8%)	79 %	16
Grain	Płatki owsiane	0.8 kg (10.3%)	85 %	3
Grain	Caraaroma	0.6 kg (7.7%)	78 %	400
Grain	Jęczmień palony	0.4 kg (5.1%)	55 %	985
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (5.1%)	73 %	120
Grain	Weyermann - Carafa I	0.4 kg (5.1%)	70 %	690
Grain	Strzegom pszenica prażona	0.2 kg (2.6%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem NZ (14,2)	45 g	60 min	14.2 %
Boil	Pacific Gem NZ (14,2)	20 g	30 min	14.2 %
Boil	Simcoe	15 g	2 min	13.2 %
Boil	Pacific Gem NZ (14,2)	25 g	2 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	17 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Glukoza	1000 g	Boil	7 min
Dodane na 7 minut przed końcem gotowania				