

r1

- Gravity **35.3 BLG**
- ABV **18.7 %**
- IBU **59**
- SRM **73**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 4.5 kg (47.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (16%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 2 kg (21.3%) | 80 % | 4 |
| Grain | Carafa III | 0.4 kg (4.3%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.3 kg (3.2%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (2.1%) | 68 % | 1202 |
| Grain | castlemalting czekoladowy 500 | 0.5 kg (5.3%) | 75.5 % | 500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Boil | Target | 30 g | 40 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 40 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|----------|
| Flavor | tonka | 12 g | Secondary | 2 day(s) |