

ris

- Gravity **26.7 BLG**
- ABV ---
- IBU **45**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **58.5 liter(s)**
- Total mash volume **81.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 10 kg (42.7%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 7 kg (29.9%) | 79 % | 16 |
| Grain | Jęczmień palony | 1.2 kg (5.1%) | 55 % | 985 |
| Grain | Caraaroma | 1 kg (4.3%) | 78 % | 400 |
| Grain | Caramunich Malt | 1 kg (4.3%) | 71.7 % | 110 |
| Grain | Carafa | 0.8 kg (3.4%) | 70 % | 664 |
| Grain | Barley, Flaked | 0.8 kg (3.4%) | 70 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (3.4%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.8 kg (3.4%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 160 g | 70 min | 7 % |
| Boil | Lublin (Lubelski) | 120 g | 10 min | 3.5 % |