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- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **89**
- SRM **50.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **41.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (38.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1.8 kg (17.3%)	79 %	22
Grain	Słód owsiany Fawcett	1 kg (9.6%)	61 %	3
Grain	Pszenica niesłodowana	1.2 kg (11.5%)	75 %	3
Grain	Słód wędzony torfem	1 kg (9.6%)	80 %	8
Grain	Castle Cafe	0.5 kg (4.8%)	75.5 %	480
Grain	Jęczmień palony	0.3 kg (2.9%)	55 %	1200
Grain	Carafa III	0.2 kg (1.9%)	70 %	1300
Grain	special w	0.2 kg (1.9%)	70 %	300
Grain	karmelowy300	0.2 kg (1.9%)	80 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.3 %
Boil	Magnum	30 g	60 min	11.6 %
Boil	junga	30 g	30 min	8.4 %
Boil	junga	30 g	30 min	9.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12.29 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Flavor	płatki hennessy	20 g	Secondary	30 day(s)
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