

sockey nerka

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **54**
- SRM **66.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|--------|------|
| Grain | Munich Malt | 1.38 kg (21.6%) | 80 % | 18 |
| Grain | diastatyczny | 1.88 kg (29.4%) | 80 % | 4 |
| Grain | Oats, Flaked | 1.33 kg (20.8%) | 80 % | 2 |
| Grain | Caraaroma | 0.32 kg (5%) | 78 % | 400 |
| Grain | Brown Malt (British Chocolate) | 0.52 kg (8.1%) | 70 % | 128 |
| Grain | Fawcett - Chocolate | 0.3 kg (4.7%) | 71 % | 1200 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (4.7%) | 71 % | 600 |
| Grain | Carafa III spec | 0.18 kg (2.8%) | 70 % | 1434 |
| Sugar | Milk Sugar (Lactose) | 0.19 kg (3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 42 g | 60 min | 11 % |