

# SOCKEYE SALMON V2

---

- Gravity **35.3 BLG**
- ABV ---
- IBU **84**
- SRM **80.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.2 kg (29.7%)	79 %	22
Grain	Viking Pale Ale malt	2.2 kg (29.7%)	80 %	5
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3
Grain	Płatki jęczmienne	0.5 kg (6.8%)	85 %	3
Grain	Pszeniczny	0.5 kg (6.8%)	85 %	4
Grain	Caraaroma	0.5 kg (6.8%)	78 %	400
Grain	Jęczmień palony	0.15 kg (2%)	55 %	985
Grain	Briess - Dark Chocolate Malt	0.25 kg (3.4%)	60 %	1200
Grain	Carafa III	0.2 kg (2.7%)	70 %	1400
Grain	Fawcett - Pale Chocolate	0.2 kg (2.7%)	71 %	600
Sugar	Milk Sugar (Lactose)	0.2 kg (2.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Fuggles	100 g	60 min	4.5 %
Boil	Polaris	22 g	60 min	20 %