

## #TWSS (draft)

- Gravity **24.4 BLG**
- ABV ---
- IBU **87**
- SRM **52**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **190 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Castle Pale Ale      | 3 kg (28.6%)  | 80 %   | 8   |
| Grain | Strzegom Wiedeński   | 3 kg (28.6%)  | 79 %   | 7   |
| Grain | Special B Malt       | 0.5 kg (4.8%) | 65.2 % | 315 |
| Grain | Special X            | 0.5 kg (4.8%) | 75 %   | 300 |
| Grain | Carafa               | 1 kg (9.5%)   | 70 %   | 664 |
| Grain | Kawowy Castlemalting | 1 kg (9.5%)   | 70 %   | 250 |
| Grain | Płatki owsiane       | 1 kg (9.5%)   | 85 %   | 3   |
| Grain | Abbey Castle         | 0.5 kg (4.8%) | 80 %   | 45  |

### Hops

| Use for | Name      | Amount | Time    | Alpha acid |
|---------|-----------|--------|---------|------------|
| Boil    | Hallertau | 100 g  | 100 min | 5.4 %      |
| Boil    | Galena    | 50 g   | 90 min  | 13 %       |

### Yeasts

| Name                    | Type | Form   | Amount  | Laboratory       |
|-------------------------|------|--------|---------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 1000 ml | Fermentum Mobile |