

# Ucmor

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **66**
- SRM **79.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 3 kg (56.6%)  | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 0.5 kg (9.4%) | 79 %  | 22   |
| Grain | Simpsons - Coffee Malt      | 0.5 kg (9.4%) | 74 %  | 250  |
| Grain | Chocolate Malt (UK)         | 0.3 kg (5.7%) | 73 %  | 1200 |
| Grain | Carafa II                   | 0.5 kg (9.4%) | 70 %  | 1100 |
| Grain | Weyermann Specjal W         | 0.5 kg (9.4%) | 68 %  | 300  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Fuggles               | 50 g   | 70 min | 5 %        |
| Boil    | Saaz (Czech Republic) | 50 g   | 30 min | 4.5 %      |