

## Układanie receptury

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **51**
- SRM **47.8**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC  |
|-------|-----------------------------|--------------|-------|------|
| Grain | Strzegom Pilzneński         | 1 kg (20%)   | 80 %  | 4    |
| Grain | Strzegom Pale Ale           | 1 kg (20%)   | 79 %  | 6    |
| Grain | Strzegom Monachijski typ I  | 1 kg (20%)   | 79 %  | 16   |
| Grain | Strzegom Karmel 150         | 0.5 kg (10%) | 75 %  | 150  |
| Grain | Jęczmień niesłodowany       | 0.5 kg (10%) | 75 %  | 2    |
| Grain | Płatki owsiane              | 0.4 kg (8%)  | 85 %  | 3    |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4%)  | 68 %  | 1200 |
| Grain | Strzegom pszenica prażona   | 0.2 kg (4%)  | 70 %  | 1000 |
| Sugar | Cukier                      | 0.2 kg (4%)  | 100 % | 2    |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 11 %       |