

## #5

- Gravity **25.1 BLG**
- ABV ---
- IBU **66**
- SRM **40**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pale Ale                    | 4.5 kg (69.2%) | 90 %  | 4    |
| Grain | Carafa III                  | 0.5 kg (7.7%)  | 70 %  | 1034 |
| Sugar | Dememera Sugar              | 0.5 kg (7.7%)  | 100 % | 4    |
| Grain | Chocolate Malt (UK)         | 0.5 kg (7.7%)  | 73 %  | 887  |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (7.7%)  | 72 %  | 400  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Chinook               | 30 g   | 80 min | 12.7 %     |
| Boil    | Saaz (Czech Republic) | 50 g   | 15 min | 3.05 %     |
| Boil    | Saaz (Czech Republic) | 50 g   | 80 min | 4.5 %      |

### Extras

| Type  | Name          | Amount | Use for | Time  |
|-------|---------------|--------|---------|-------|
| Other | kawa hardkoru | 150 g  | Boil    | 1 min |

### Notes

- Kawa - ok. 1 l cold brew nyanya (1 noc) zaparzone z 60g nyanya, dolane na koniec gotowania  
*Mar 9, 2016, 12:36 PM*