

# black snipe

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- Gravity **25.9 BLG**
- ABV ---
- IBU **80**
- SRM **76.1**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (33.1%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (19.5%)	79 %	10
Grain	Monachijski	1 kg (19.5%)	80 %	16
Grain	Pszeniczny	0.35 kg (6.8%)	85 %	4
Grain	Caramunich II	0.3 kg (5.8%)	74 %	120
Grain	Brown Malt (British Chocolate)	0.25 kg (4.9%)	70 %	128
Grain	Jęczmień palony	0.21 kg (4.1%)	55 %	985
Grain	Czekoladowy	0.21 kg (4.1%)	60 %	1200
Grain	Briess - Chocolate Malt	0.11 kg (2.1%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	43 g	60 min	13.2 %