

# Caryca Katarzyna

- Gravity **30.8 BLG**
- ABV **15.4 %**
- IBU **39**
- SRM **53.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.8 liter(s)**
- Total mash volume **53 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (75.5%)	80 %	4
Grain	Pszoniczny	1 kg (7.5%)	85 %	4
Grain	Caraaroma	0.5 kg (3.8%)	78 %	400
Grain	Strzegom Czekoladowy 1200	0.5 kg (3.8%)	68 %	1202
Grain	Jęczmień palony	0.5 kg (3.8%)	55 %	985
Grain	Casle Malting Whisky Nature	0.25 kg (1.9%)	85 %	4
Grain	Viking Malt Wędzony Czereśnią	0.5 kg (3.8%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Simcoe	30 g	60 min	13.2 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	10 ml	Danstar

## Notes

- dodatkowo płatki dębowe macerowane w whisky  
dodać łuske orkiszową do filtracji  
*May 7, 2017, 3:10 PM*