

# czarna perła

- Gravity **27.5 BLG**
- ABV ---
- IBU **65**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **60.8 liter(s)**
- Total mash volume **83.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	12.5 kg (55.6%)	78 %	6
Grain	Weyermann pszeniczny jasny	2 kg (8.9%)	80 %	6
Grain	Biscuit Malt	0.5 kg (2.2%)	79 %	45
Grain	Caramel/Crystal Malt - 120L	1 kg (4.4%)	72 %	236
Grain	Caraaroma	1 kg (4.4%)	78 %	400
Grain	Special B Malt	1 kg (4.4%)	65.2 %	315
Grain	Caramel/Crystal Malt - 120L	0.5 kg (2.2%)	72 %	236
Grain	Strzegom Karmel 300	0.5 kg (2.2%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	2.5 kg (11.1%)	68 %	1200
Grain	Jęczmień palony	1 kg (4.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	100 g	60 min	5 %
Boil	Kent Goldings	100 g	60 min	5.5 %
Boil	Sterling	100 g	30 min	4.5 %
Boil	Kent Goldings	100 g	30 min	5.5 %
Aroma (end of boil)	Styrian Goldings	100 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	40 g	Mangrove Jack's