

# Kos

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **33**
- SRM **40.1**
- 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	2 kg (22.2%)	80 %	4
Grain	Castle Pale Ale	2 kg (22.2%)	80 %	8
Grain	Weyermann - Caraamber	1.5 kg (16.7%)	75 %	65
Grain	Casle Malting Whisky Nature	1 kg (11.1%)	85 %	4
Grain	Strzegom Barwiący	0.5 kg (5.6%)	68 %	1300
Grain	Płatki owsiane	1 kg (11.1%)	85 %	3
Adjunct	Suszona śliwka	1 kg (11.1%)	38 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	8 %
Boil	Puławski	25 g	60 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile