

## Miles

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **50**
- SRM **49.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (42.3%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	1 kg (14.1%)	85 %	5
Grain	Oats, Flaked	0.5 kg (7%)	80 %	2
Grain	Chocolate Malt (UK)	0.4 kg (5.6%)	73 %	887
Grain	Biscuit Malt	0.1 kg (1.4%)	79 %	45
Grain	Weyermann - Chocolate Wheat	0.2 kg (2.8%)	74 %	900
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.8%)	73 %	120
Sugar	Milk Sugar (Lactose)	0.5 kg (7%)	76.1 %	0
Grain	Viking Pale Ale malt	1 kg (14.1%)	80 %	5
Grain	Special B Malt	0.2 kg (2.8%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	11.5 %