

# Negromanta

---

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **79**
- SRM **67.4**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (47.6%)	80 %	5
Grain	Monachijski	2 kg (19%)	80 %	16
Grain	Carafa III	0.5 kg (4.8%)	70 %	1400
Grain	Special B Malt	0.5 kg (4.8%)	65.2 %	315
Grain	Caraaroma	0.5 kg (4.8%)	78 %	400
Grain	Briess - Black Barley	0.5 kg (4.8%)	55 %	1350
Sugar	Brown Sugar, Dark	1 kg (9.5%)	100 %	99
Sugar	Milk Sugar (Lactose)	0.5 kg (4.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	70 g	60 min	6.1 %
Boil	Fuggles	50 g	60 min	4.5 %
Boil	Bramling	30 g	15 min	6.1 %
Boil	Fuggles	30 g	15 min	4.5 %
Boil	Super Galena	15 g	60 min	14.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	12.6 %