

Noc i śmierć

- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **12**
- SRM **57.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|------|
| Grain | Monachijski Ciemny Steinbach | 1 kg (10.6%) | 100 % | 30 |
| Grain | Viking Pale Ale malt | 4.5 kg (47.9%) | 80 % | 5 |
| Grain | Caraaroma | 0.4 kg (4.3%) | 78 % | 400 |
| Grain | Black Barley (Roast Barley) | 0.5 kg (5.3%) | 55 % | 985 |
| Grain | Carafa III | 0.4 kg (4.3%) | 70 % | 1034 |
| Grain | Rye, Flaked | 0.8 kg (8.5%) | 78.3 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (8.5%) | 80 % | 2 |
| Sugar | Milk Sugar (Lactose) | 1 kg (10.6%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 7 % |
| Boil | East Kent Goldings | 20 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 120 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|----------|
| Flavor | Kostki dębowe macerowane w bourbonie | 20 g | Secondary | 7 day(s) |
| Flavor | Ziarna kakaowca macerowane w bourbonie | 20 g | Secondary | 7 day(s) |

| | | | | |
|--------|---|-------|-----------|----------|
| Flavor | Czekolada gorzka macerowana w bourbonie | 150 g | Secondary | 7 day(s) |
|--------|---|-------|-----------|----------|