

pastry

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **57**
- SRM **55.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|--------|------|
| Grain | Strzegom Wiedeński | 4.3 kg (55.1%) | 79 % | 10 |
| Liquid Extract | Liquid Extract (LME) - Pilsner | 0.7 kg (9%) | 78 % | 8 |
| Grain | Płatki owsiane | 0.8 kg (10.3%) | 85 % | 3 |
| Grain | Caramel/Crystal Malt - 120L | 0.25 kg (3.2%) | 72 % | 150 |
| Grain | Abbey Castle | 0.25 kg (3.2%) | 80 % | 45 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (6.4%) | 71 % | 600 |
| Grain | Carafa III | 0.5 kg (6.4%) | 70 % | 1034 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (6.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 65 g | 50 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |