

Port

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **64**
- SRM **43.7**
- 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 **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|------|
| Liquid Extract | WES ekstrakt słodowy jasny | 4.5 kg (57.3%) | 80 % | 45 |
| Grain | Briess - Pale Ale Malt | 1.6 kg (20.4%) | 80 % | 7 |
| Sugar | Cukier | 0 kg | 100 % | 1 |
| Grain | Jęczmień palony | 0.55 kg (7%) | 55 % | 1150 |
| Grain | Weyermann Specjal W | 0.5 kg (6.4%) | 68 % | 300 |
| Grain | Briess - Rye Malt | 0.7 kg (8.9%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 20 g | 60 min | 15.9 % |
| Boil | Magnum | 50 g | 50 min | 11.8 % |