

# Requescat in Pace

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **82**
- SRM **56.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17 liter(s)**
- Boil time **130 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **39.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	7 kg (77.8%)	80 %	6
Grain	Weyermann - Chocolate Wheat	0.5 kg (5.6%)	74 %	788
Grain	Weyermann - Dehusked Carafa III	0.3 kg (3.3%)	70 %	1024
Grain	Chocolate Malt (UK)	0.5 kg (5.6%)	73 %	887
Grain	Płatki pszeniczne	0.7 kg (7.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	70 g	60 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	300 ml	Fermentum Mobile