

# sockey nerka

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- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **54**
- SRM **66.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                           | Amount          | Yield  | EBC  |
|-------|--------------------------------|-----------------|--------|------|
| Grain | Munich Malt                    | 1.38 kg (21.6%) | 80 %   | 18   |
| Grain | diastatyczny                   | 1.88 kg (29.4%) | 80 %   | 4    |
| Grain | Oats, Flaked                   | 1.33 kg (20.8%) | 80 %   | 2    |
| Grain | Caraaroma                      | 0.32 kg (5%)    | 78 %   | 400  |
| Grain | Brown Malt (British Chocolate) | 0.52 kg (8.1%)  | 70 %   | 128  |
| Grain | Fawcett - Chocolate            | 0.3 kg (4.7%)   | 71 %   | 1200 |
| Grain | Fawcett - Pale Chocolate       | 0.3 kg (4.7%)   | 71 %   | 600  |
| Grain | Carafa III spec                | 0.18 kg (2.8%)  | 70 %   | 1434 |
| Sugar | Milk Sugar (Lactose)           | 0.19 kg (3%)    | 76.1 % | 0    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 42 g   | 60 min | 11 %       |