

# SOCKEYE SALMON

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- Gravity **26.4 BLG**
- ABV ---
- IBU **91**
- SRM **60.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **19.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (26.7%)	80 %	5
Grain	Monachijski	1 kg (17.8%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (17.8%)	79 %	10
Grain	Płatki owsiane	0.5 kg (8.9%)	80 %	3
Grain	płatki jęczmienne	0.4 kg (7.1%)	80 %	---
Grain	Pszeniczny	0.2 kg (3.6%)	85 %	4
Grain	Caramunich II	0.25 kg (4.4%)	72 %	120
Grain	Jęczmień palony	0.25 kg (4.4%)	55 %	985
Grain	Carafa III spec	0.2 kg (3.6%)	70 %	1434
Grain	fawcett Chocolate	0.17 kg (3%)	60 %	1200
Sugar	Milk Sugar (Lactose)	0.15 kg (2.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Citra	38 g	60 min	12 %