

# Sto lat, sto lat!

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **59**
- SRM **36.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.1%)	80 %	5
Grain	Strzegom Karmel 150	0.35 kg (6%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.23 kg (4%)	68 %	400
Grain	Jęczmień palony	0.23 kg (4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	60 min	11.2 %

## Notes

- Kopia Speedway Stout z <http://chris.norrick.com/norrickenbier/23.html>  
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