

# Ucmor

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **66**
- SRM **79.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.6%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (9.4%)	79 %	22
Grain	Simpsons - Coffee Malt	0.5 kg (9.4%)	74 %	250
Grain	Chocolate Malt (UK)	0.3 kg (5.7%)	73 %	1200
Grain	Carafa II	0.5 kg (9.4%)	70 %	1100
Grain	Weyermann Specjal W	0.5 kg (9.4%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	70 min	5 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.5 %