

## sockeye salmon 35+

- Gravity **36.5 BLG**
- ABV ---
- IBU **53**
- SRM **82.2**
- 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 **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield  | EBC  |
|-------|--------------------------|----------------|--------|------|
| Grain | Monachijski              | 3 kg (40%)     | 80 %   | 16   |
| Grain | Pszeniczny               | 1 kg (13.3%)   | 85 %   | 4    |
| Grain | Viking Pale Ale malt     | 1 kg (13.3%)   | 80 %   | 5    |
| Grain | Oats, Malted             | 1 kg (13.3%)   | 80 %   | 2    |
| Grain | Caraaroma                | 0.5 kg (6.7%)  | 78 %   | 400  |
| Grain | czekoladowy ang          | 0.25 kg (3.3%) | 68 %   | 1202 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (2.7%)  | 71 %   | 600  |
| Grain | Carafa III               | 0.2 kg (2.7%)  | 70 %   | 1400 |
| Sugar | Candi Sugar, Dark        | 0.35 kg (4.7%) | 78.3 % | 542  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 85 g   | 60 min | 7 %        |