52

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **57**
- SRM **75.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **30 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris otter	5.5 kg *(65.1%)*	80 %	5
Grain	Strzegom Monachijski typ II	1.05 kg *(12.4%)*	79 %	22
Grain	Fawcett - Crystal	0.4 kg *(4.7%)*	70 %	160
Grain	Słód Caramunich Typ II Weyermann	0.4 kg *(4.7%)*	73 %	120
Grain	Jęczmień palony	0.5 kg *(5.9%)*	55 %	1450
Grain	Pszeniczny Czekoladowy	0.31 kg *(3.7%)*	73 %	1001
Grain	Carafa II Special	0.29 kg *(3.4%)*	70 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	12.4 %

Notes

- 2.05.19
  płatki dębowe średnio opierkane 60g - tydzień ~bouebon 250ml
  ziarno kakaowca 190g - doba ~bourbon 250ml
  Elizbateth miriam, burundi sehe 20g+20g w 400ml - rozlew
  butelkowanie
  24.06.19
  May 14, 2019, 7:06 PM