

## #5

- Gravity **25.1 BLG**
- ABV ---
- IBU **66**
- SRM **40**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.5 kg (69.2%)	90 %	4
Grain	Carafa III	0.5 kg (7.7%)	70 %	1034
Sugar	Dememera Sugar	0.5 kg (7.7%)	100 %	4
Grain	Chocolate Malt (UK)	0.5 kg (7.7%)	73 %	887
Grain	Caramel/Crystal Malt - 120L	0.5 kg (7.7%)	72 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	80 min	12.7 %
Boil	Saaz (Czech Republic)	50 g	15 min	3.05 %
Boil	Saaz (Czech Republic)	50 g	80 min	4.5 %

### Extras

Type	Name	Amount	Use for	Time
Other	kawa hardkoru	150 g	Boil	1 min

### Notes

- Kawa - ok. 1 l cold brew nyanya (1 noc) zaparzone z 60g nyanya, dolane na koniec gotowania  
*Mar 9, 2016, 12:36 PM*