

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **67**
- SRM **56.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **150 min**
- Evaporation rate **20 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	5.5 kg (65.5%)	81 %	6
Grain	Weyermann - Monachijski typ II	1 kg (11.9%)	79 %	22
Grain	Fawcett - Crystal	1 kg (11.9%)	70 %	160
Grain	Orkiszowy Czekoladowy	0.5 kg (6%)	73 %	1001
Grain	Jęczmień palony	0.4 kg (4.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	62 g	60 min	13.2 %

Notes

- 16.05.19
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