

# Bary\_łany

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **121**
- SRM **22.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (54.9%)	65 %	4
Grain	Viking Munich Malt	3 kg (33%)	70 %	22
Grain	Viking Vienna Malt	0.75 kg (8.2%)	65 %	7
Grain	Viking Czekoladowy ciemny	0.25 kg (2.7%)	67 %	900
Grain	płatki jęczmienne	0.1 kg (1.1%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	150 g	50 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis