

# Caryca Katarzyna

---

- Gravity **30.8 BLG**
- ABV **15.4 %**
- IBU **39**
- SRM **53.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.8 liter(s)**
- Total mash volume **53 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC  |
|-------|-------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński           | 10 kg (75.5%)  | 80 %  | 4    |
| Grain | Pszoniczny                    | 1 kg (7.5%)    | 85 %  | 4    |
| Grain | Caraaroma                     | 0.5 kg (3.8%)  | 78 %  | 400  |
| Grain | Strzegom Czekoladowy 1200     | 0.5 kg (3.8%)  | 68 %  | 1202 |
| Grain | Jęczmień palony               | 0.5 kg (3.8%)  | 55 %  | 985  |
| Grain | Casle Malting Whisky Nature   | 0.25 kg (1.9%) | 85 %  | 4    |
| Grain | Viking Malt Wędzony Czereśnią | 0.5 kg (3.8%)  | 82 %  | 10   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 30 g   | 60 min | 10 %       |
| Boil                | Simcoe            | 30 g   | 60 min | 13.2 %     |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 10 ml  | Danstar    |