

CIASTECKOWYRIS

- Gravity **27.2 BLG**
- ABV ---
- IBU **54**
- SRM **41.2**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (58.1%)	80 %	8
Grain	Żytni	2 kg (23.3%)	85 %	8
Grain	Special B Malt	0.3 kg (3.5%)	65.2 %	315
Grain	Strzegom Monachijski typ II	0.5 kg (5.8%)	79 %	22
Grain	Carahell	0.3 kg (3.5%)	77 %	26
Grain	Carafa III	0.5 kg (5.8%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvign	60 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---