

CIASTECKOWYRIS

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **44**
- SRM **41.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (40%)	80 %	8
Grain	Żytni	2 kg (16%)	85 %	8
Grain	Strzegom Wiedeński	2 kg (16%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (8%)	79 %	22
Grain	Strzegom Monachijski typ I	0.7 kg (5.6%)	79 %	16
Grain	Carawheat (GR)	0.5 kg (4%)	68 %	79
Grain	Carafa III	0.5 kg (4%)	70 %	1034
Grain	Special B Malt	0.3 kg (2.4%)	65.2 %	315
Grain	Special W	0.3 kg (2.4%)	77 %	280
Grain	Czekoladowy	0.2 kg (1.6%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer gold	100 g	60 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale