

czarna perła

- Gravity **27.5 BLG**
- ABV ---
- IBU **65**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **60.8 liter(s)**
- Total mash volume **83.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Pale Malt (2 Row) UK | 12.5 kg (55.6%) | 78 % | 6 |
| Grain | Weyermann pszeniczny jasny | 2 kg (8.9%) | 80 % | 6 |
| Grain | Biscuit Malt | 0.5 kg (2.2%) | 79 % | 45 |
| Grain | Caramel/Crystal Malt - 120L | 1 kg (4.4%) | 72 % | 236 |
| Grain | Caraaroma | 1 kg (4.4%) | 78 % | 400 |
| Grain | Special B Malt | 1 kg (4.4%) | 65.2 % | 315 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (2.2%) | 72 % | 236 |
| Grain | Strzegom Karmel 300 | 0.5 kg (2.2%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy ciemny | 2.5 kg (11.1%) | 68 % | 1200 |
| Grain | Jęczmień palony | 1 kg (4.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil | Styrian Goldings | 100 g | 60 min | 5 % |
| Boil | Kent Goldings | 100 g | 60 min | 5.5 % |
| Boil | Sterling | 100 g | 30 min | 4.5 % |
| Boil | Kent Goldings | 100 g | 30 min | 5.5 % |
| Aroma (end of boil) | Styrian Goldings | 100 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 40 g | Mangrove Jack's |