

# Grabarz

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **105**
- SRM **43.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (56.2%)	85 %	7
Grain	Strzegom Monachijski typ II	3 kg (33.7%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.3 kg (3.4%)	68 %	600
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.4%)	68 %	1200
Grain	Carafa III	0.3 kg (3.4%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	75 g	60 min	15.5 %
Boil	Warrior	25 g	30 min	15.5 %