

# Imperial stout

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- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU ---
- SRM **34.5**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time --- **min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.6 kg (62.4%)	80 %	5
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (16.1%)	80 %	45
Grain	Carahell	0.63 kg (6%)	77 %	26
Grain	Castle Cafe	0.38 kg (3.6%)	75.5 %	480
Grain	Strzegom Czekoladowy ciemny	0.38 kg (3.6%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.88 kg (8.3%)	76.1 %	0