

# Imperialna Pasterka

- Gravity **20.5 BLG**
- ABV ---
- IBU **61**
- SRM **54.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **36.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (54.6%)	80 %	5
Grain	Weyermann - Caramel Rye Malt	0.55 kg (6%)	74 %	175
Grain	Strzegom Karmel 600	0.4 kg (4.4%)	68 %	601
Grain	Biscuit Malt	0.6 kg (6.6%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.55 kg (6%)	68 %	1200
Grain	Carafa II	0.2 kg (2.2%)	70 %	812
Grain	Jęczmień palony	0.11 kg (1.2%)	55 %	985
Grain	Cararye	0.55 kg (6%)	74 %	175
Grain	Karmelowy Jasny 30EBC	0.6 kg (6.6%)	75 %	30
Grain	Caramel Aromatic	0.6 kg (6.6%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	60 g	60 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	160 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1500 g	Secondary	7 day(s)