

# kopacz

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **106**
- SRM **51.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **25.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (56.5%)	80 %	5
Grain	Słód Wędzony Steinbach	0 kg	80 %	5
Grain	Strzegom Monachijski typ II	2.8 kg (32.9%)	79 %	22
Grain	Carafa Special (R) typ III	0.3 kg (3.5%)	70 %	1400
Grain	czekoladowy	0.3 kg (3.5%)	60 %	900
Grain	Pszeniczny Czekoladowy	0.3 kg (3.5%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	75 g	60 min	15.5 %
Boil	Warrior	25 g	15 min	15.5 %