

# Pan Demia

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **45**
- SRM **49.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	2 kg (22.2%)	81 %	8
Grain	Weyermann - Pale Ale Malt	3 kg (33.3%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	2 kg (22.2%)	85 %	5
Grain	Carabelge	1 kg (11.1%)	80 %	30
Grain	Weyermann - Carafa II	0.5 kg (5.6%)	70 %	837
Grain	Carafa III	0.5 kg (5.6%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	junga	25 g	60 min	12.6 %
Boil	junga	30 g	30 min	12.6 %
Boil	Lomik	25 g	15 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Suszona sliwka	50 g	Boil	20 min
Spice	Daktyl	120 g	Boil	20 min
Flavor	Kawa	150 g	Secondary	4 day(s)