

# PIS'n'love

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **56**
- SRM **53.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale           | 2 kg (23.5%)  | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I  | 2 kg (23.5%)  | 79 %  | 16  |
| Grain | Casle Malting Whisky Nature | 2 kg (23.5%)  | 85 %  | 4   |
| Grain | Rye Malt                    | 1 kg (11.8%)  | 63 %  | 10  |
| Grain | Biscuit Malt                | 0.5 kg (5.9%) | 79 %  | 45  |
| Grain | Black Barley (Roast Barley) | 0.5 kg (5.9%) | 55 %  | 985 |
| Grain | Chocolate Malt (UK)         | 0.5 kg (5.9%) | 73 %  | 887 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 50 g   | 60 min | 10.7 %     |