Polish imeperial staut

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **119**
- SRM **45.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg *(63.4%)*	80 %	5
Grain	Caraaroma	0.5 kg *(7%)*	78 %	400
Grain	Weyermann - Melanoiden Malt	0.1 kg *(1.4%)*	81 %	53
Grain	Weyermann - Acidulated Malt	0.2 kg *(2.8%)*	80 %	6
Grain	Weyermann - Carawheat	0.5 kg *(7%)*	77 %	97
Grain	Briess - Chocolate Malt	0.5 kg *(7%)*	60 %	690
Grain	Oats, Flaked	0.5 kg *(7%)*	80 %	2
Grain	Briess - Roasted Barley	0.3 kg *(4.2%)*	55 %	591

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	100 g	60 min	5 %
Boil	Sybilla	50 g	15 min	3.5 %
Boil	Lublin (Lubelski)	50 g	15 min	3.5 %
Boil	Sybilla	50 g	1 min	3.5 %
Boil	Marynka	100 g	60 min	5 %
Boil	Lublin (Lubelski)	50 g	1 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	1000 ml	Danstar

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.