

Chocolate Peanut Butter RIS

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **55**
- SRM **76**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (55.6%) | 80 % | 5 |
| Grain | Chocolate Malt (UK) | 2 kg (22.2%) | 73 % | 887 |
| Grain | Munich Malt | 1 kg (11.1%) | 80 % | 18 |
| Grain | Caraaroma | 0.5 kg (5.6%) | 78 % | 400 |
| Grain | Carafa | 0.5 kg (5.6%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Rakau (NZ) | 60 g | 60 min | 9.5 % |
| Boil | Rakau (NZ) | 40 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 2000 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------------------|-------|------|---------|
| Flavor | Masło orzechowe PB2 | 182 g | Mash | 105 min |
|--------|------------------------|-------|------|---------|