

# Peanut Butter Rye Milk Imperial stout

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **48**
- SRM **42.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (38.5%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (16.5%)	80 %	5
Grain	Żytni	2 kg (22%)	85 %	8
Grain	Special W	1 kg (11%)	72 %	79
Grain	Carafa III	0.25 kg (2.7%)	70 %	1034
Grain	Carafa II	0.1 kg (1.1%)	70 %	812
Grain	Strzegom pszenica prażona	0.25 kg (2.7%)	70 %	1000
Sugar	Milk Sugar (Lactose)	0.5 kg (5.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	40 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	400 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Masło orzechowe w proszku	50 g	Boil	0 min