

# Ris z kakao

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **60**
- SRM **55.1**
- 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 **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (20%)	80 %	5
Grain	Płatki owsiane	2 kg (20%)	60 %	3
Grain	Jęczmień palony	0.4 kg (4%)	55 %	985
Grain	Weyermann - Dehusked Carafo II	0.4 kg (4%)	70 %	837
Grain	Fawcett - Pale Chocolate	0.4 kg (4%)	71 %	600
Grain	Pale Cookie	0.4 kg (4%)	72 %	25
Grain	Caramel Sweet	0.4 kg (4%)	75 %	65
Grain	Żytni	4 kg (40%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	90 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	kakao	200 g	Secondary	1 day(s)