

riswhisky&chocolate

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **78**
- SRM **43.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Pilzneński | 2 kg (24.2%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 3 kg (36.4%) | 85 % | 7 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.6 kg (7.3%) | 80 % | 20 |
| Grain | Barley, Torrefied | 1 kg (12.1%) | 79 % | 4 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (3%) | 20 % | 493 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (3.6%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.2 kg (2.4%) | 55 % | 985 |
| Grain | Strzegom Karmel 300 | 0.1 kg (1.2%) | 70 % | 299 |
| Grain | Weyermann - Carafa III | 0.1 kg (1.2%) | 70 % | 1024 |
| Grain | Pszeniczny | 0.2 kg (2.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (2.4%) | 85 % | 3 |
| Grain | Żytni | 0.3 kg (3.6%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 7.4 % |
| Boil | Marynka | 50 g | 40 min | 7.4 % |
| Aroma (end of boil) | Marynka | 40 g | 15 min | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |
|-------------------------|-----|-------|--------|------------------|