

# Wheat Milkshake Chocolate RIS

- Gravity **32 BLG**
- ABV ---
- IBU **40**
- SRM **82.4**
- 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 **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Fermentables

| Type    | Name                           | Amount        | Yield | EBC  |
|---------|--------------------------------|---------------|-------|------|
| Grain   | Viking Pale Ale malt           | 4 kg (39.2%)  | 80 %  | 5    |
| Grain   | Strzegom Pszeniczny            | 3 kg (29.4%)  | 81 %  | 6    |
| Grain   | Strzegom<br>Czekoladowy jasny  | 1 kg (9.8%)   | 68 %  | 400  |
| Grain   | Strzegom<br>Czekoladowy ciemny | 1 kg (9.8%)   | 68 %  | 1200 |
| Grain   | Żytni                          | 0.5 kg (4.9%) | 85 %  | 8    |
| Grain   | Strzegom Barwiący              | 0.2 kg (2%)   | 68 %  | 1300 |
| Adjunct | Pszenica<br>niesłodowana       | 0.5 kg (4.9%) | --- % | ---  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Sorachi Ace       | 15 g   | 30 min | 10 %       |
| Boil    | Mandarina Bavaria | 15 g   | 30 min | 10 %       |
| Boil    | Perle             | 50 g   | 60 min | 7 %        |
| Boil    | Sorachi Ace       | 15 g   | 5 min  | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 20 g   | Fermentis  |

## Extras

| Type   | Name    | Amount | Use for | Time  |
|--------|---------|--------|---------|-------|
| Flavor | Laktoza | 200 g  | Boil    | 5 min |