

# 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 |