

RIS #1 czekoladowy

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **36**
- SRM **33.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **27.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.5 kg (44.3%) | 80 % | 5 |
| Grain | Pilzneński | 1.5 kg (14.8%) | 81 % | 4 |
| Grain | Monachijski | 1.8 kg (17.7%) | 80 % | 16 |
| Grain | Abbey Castle | 0.2 kg (2%) | 80 % | 45 |
| Grain | Słód Caramunich Typ II Weyermann | 0.35 kg (3.4%) | 73 % | 120 |
| Grain | Viking - Czekoladowy jasny | 0.3 kg (3%) | 68 % | 400 |
| Grain | Weyermann - Carafa I | 0.15 kg (1.5%) | 65 % | 900 |
| Grain | Weyermann - pszeniczny czekoladowy | 0.35 kg (3.4%) | 70 % | 1050 |
| Sugar | Laktoza | 1 kg (9.9%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Magnum | 40 g | 90 min | 12 % |
| Aroma (end of boil) | aromatyczny Fuggles | 50 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|-----------|------------|
| S-04 | Ale | Slant | 514.29 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|----------|---------|--------|
| Flavor | ziarna kakaowca | 257.14 g | Boil | 60 min |