

# Ris z wanilią i płatkami

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **62**
- SRM **54.7**
- 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           | 6 kg (60%)  | 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  |

## 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 | wanilia               | 200 g  | Secondary | 1 day(s) |
| Flavor | płatki chuj wie jakie | 1 g    | Secondary | 1 day(s) |