

Chocolate Peanut Butter RIS

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **55**
- SRM **76**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (55.6%)	80 %	5
Grain	Chocolate Malt (UK)	2 kg (22.2%)	73 %	887
Grain	Munich Malt	1 kg (11.1%)	80 %	18
Grain	Caraaroma	0.5 kg (5.6%)	78 %	400
Grain	Carafa	0.5 kg (5.6%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	60 g	60 min	9.5 %
Boil	Rakau (NZ)	40 g	10 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	2000 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Masło orzechowe PB2	182 g	Mash	105 min
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