

## Ciasteczkowo jagodowy RIS?

- Gravity **31 BLG**
- ABV ---
- IBU **77**
- SRM **64.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (32.3%)	79 %	22
Grain	Płatki owsiane	1 kg (16.1%)	85 %	3
Grain	Słód Owsiany	0.5 kg (8.1%)	78.5 %	5
Grain	crystal	0.4 kg (6.5%)	78 %	150
Grain	Biscuit Malt	1 kg (16.1%)	79 %	45
Sugar	Milk Sugar (Lactose)	0.6 kg (9.7%)	76.1 %	0
Grain	Fawcett - Pale Chocolate	0.2 kg (3.2%)	71 %	600
Grain	Czekoladowy	0.3 kg (4.8%)	60 %	788
Grain	Carafa III S	0.2 kg (3.2%)	70 %	1500

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	150 g	60 min	4.5 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	jagody	1500 g	Secondary	60 day(s)