

peanut butter ris

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **50**
- SRM **43.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (16.2%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	4 kg (54.1%)	80 %	20
Grain	Fawcett - Brown	0.3 kg (4.1%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.4 kg (5.4%)	71 %	600
Grain	Weyermann - Carafa III	0.3 kg (4.1%)	70 %	1300
Grain	Fawcett - Dark Crystal	0.2 kg (2.7%)	71 %	300
Grain	Płatki owsiane	1 kg (13.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	peanut butter	200 g	Bottling	---
Flavor	banan liofilizowany w proszku	100 g	Secondary	2 day(s)

Notes

- masło orzechowane w proszku dodawane przed rozlewem rozmieszane z gorącą wodą

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

banan 2 dni przed rozlewem
Jun 21, 2022, 8:12 PM