

Ris z kakao

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **60**
- SRM **55.1**
- 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 | 2 kg (20%) | 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 |
| Grain | Żytni | 4 kg (40%) | 85 % | 8 |

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 | kakao | 200 g | Secondary | 1 day(s) |