

Smoked Cream RIS z Kawą i płatkami dębowymi v1

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **44**
- SRM **59.9**
- 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 **25.3 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (5.6%) | 73 % | 1001 |
| Grain | Czekoladowy | 0.5 kg (5.6%) | 60 % | 788 |
| Grain | Carafa III | 0.25 kg (2.8%) | 70 % | 1034 |
| Grain | Żytni | 0.5 kg (5.6%) | 85 % | 8 |
| Grain | Słód Wędzony Steinbach | 5 kg (55.6%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (5.6%) | 79 % | 10 |
| Grain | Słód owsiany Fawcett | 1 kg (11.1%) | 61 % | 5 |
| Grain | Simpsons - Coffee Malt | 0.5 kg (5.6%) | 74 % | 296 |
| Grain | Jęczmień palony | 0.25 kg (2.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 20 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|----------|
| Flavor | Kawa Etiopia oraz płatki dębowe macerowana w wódce i whyskey | 150 g | Secondary | 4 day(s) |