

# Wheat Milkshake Chocolate RIS

- Gravity **32 BLG**
- ABV ---
- IBU **40**
- SRM **82.4**
- 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 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (39.2%)	80 %	5
Grain	Strzegom Pszeniczny	3 kg (29.4%)	81 %	6
Grain	Strzegom Czekoladowy jasny	1 kg (9.8%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	1 kg (9.8%)	68 %	1200
Grain	Żytni	0.5 kg (4.9%)	85 %	8
Grain	Strzegom Barwiący	0.2 kg (2%)	68 %	1300
Adjunct	Pszenica niesłodowana	0.5 kg (4.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	30 min	10 %
Boil	Mandarina Bavaria	15 g	30 min	10 %
Boil	Perle	50 g	60 min	7 %
Boil	Sorachi Ace	15 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	20 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	200 g	Boil	5 min