

Wheat Milkshake Chocolate RIS

- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU **72**
- SRM **86.3**
- 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 **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (40%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 3 kg (30%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (10%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (10%) | 68 % | 1200 |
| Grain | Żytni | 0.5 kg (5%) | 85 % | 8 |
| Grain | Strzegom Barwiący | 0.2 kg (2%) | 68 % | 1300 |
| Grain | Carafa III | 0.1 kg (1%) | 70 % | 1034 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| First Wort | Magnum | 20 g | 30 min | 13.5 % |
| Boil | Magnum | 40 g | 60 min | 13.5 % |
| Boil | Sorachi Ace | 30 g | 20 min | 10 % |
| Aroma (end of boil) | Sorachi Ace | 20 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale | Dry | 20 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|-------|
| Flavor | Laktoza | 500 g | Boil | 5 min |

Notes

- Stout - z dodatkiem cukru karmelizowanego; herbatników i płatków owsianych (wszystko w czasie gotowania + sorachi ace; drożdże (? - czyste ?)
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