

# RIS #1 czekoladowy

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **36**
- SRM **33.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (44.3%)	80 %	5
Grain	Pilzneński	1.5 kg (14.8%)	81 %	4
Grain	Monachijski	1.8 kg (17.7%)	80 %	16
Grain	Abbey Castle	0.2 kg (2%)	80 %	45
Grain	Słód Caramunich Typ II Weyermann	0.35 kg (3.4%)	73 %	120
Grain	Viking - Czekoladowy jasny	0.3 kg (3%)	68 %	400
Grain	Weyermann - Carafa I	0.15 kg (1.5%)	65 %	900
Grain	Weyermann - pszeniczny czekoladowy	0.35 kg (3.4%)	70 %	1050
Sugar	Laktoza	1 kg (9.9%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	90 min	12 %
Aroma (end of boil)	aromatyczny Fuggles	50 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	514.29 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	ziarna kakaowca	257.14 g	Boil	60 min