

RIS z bananami i ziarnem kakaowca

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU ---
- SRM **62.6**
- 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 **26.6 liter(s)**
- Total mash volume **35.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (56.5%)	79 %	6
Grain	Carafa III	0.25 kg (2.8%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.45 kg (5.1%)	68 %	1200
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (2.8%)	73 %	120
Grain	Jęczmień palony	0.4 kg (4.5%)	55 %	985
Grain	Płatki owsiane	1 kg (11.3%)	85 %	3
Grain	Strzegom Monachijski typ II	0.5 kg (5.6%)	79 %	22
Grain	Strzegom Pilzneński	1 kg (11.3%)	80 %	4

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Pulpa bananowa	2000 g	Secondary	15 day(s)
Other	łuska kakaowca	250 g	Boil	60 min
Other	łuska kakaowca	250 g	Secondary	20 day(s)