

# 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 ? )  
*Dec 24, 2017, 3:59 PM*