

freestyle blueberry cheesecake RIS

- Gravity **32.9 BLG**
- ABV ---
- IBU **55**
- SRM **62.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Monachijski | 1.5 kg (18.2%) | 80 % | 16 |
| Grain | Oats, Malted | 1.5 kg (18.2%) | 80 % | 2 |
| Grain | Pszeniczny | 2.5 kg (30.3%) | 85 % | 4 |
| Grain | Biscuit Malt | 1.2 kg (14.5%) | 79 % | 45 |
| Grain | Weyermann - Carawheat | 0.7 kg (8.5%) | 77 % | 97 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (3%) | 71 % | 600 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (3.6%) | 73 % | 1001 |
| Grain | Carafa III | 0.3 kg (3.6%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 90 g | 60 min | 7 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|-----------|
| Flavor | jagody | 500 g | Secondary | 30 day(s) |
| Flavor | sernik | 300 g | Secondary | 7 day(s) |