

# riswhisky&chocolate

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **78**
- SRM **43.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (24.2%)	81 %	4
Grain	Weyermann - Pale Ale Malt	3 kg (36.4%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	0.6 kg (7.3%)	80 %	20
Grain	Barley, Torrefied	1 kg (12.1%)	79 %	4
Grain	Weyermann - Chocolate Rye	0.25 kg (3%)	20 %	493
Grain	Fawcett - Pale Chocolate	0.3 kg (3.6%)	71 %	600
Grain	Jęczmień palony	0.2 kg (2.4%)	55 %	985
Grain	Strzegom Karmel 300	0.1 kg (1.2%)	70 %	299
Grain	Weyermann - Carafa III	0.1 kg (1.2%)	70 %	1024
Grain	Pszeniczny	0.2 kg (2.4%)	85 %	4
Grain	Płatki owsiane	0.2 kg (2.4%)	85 %	3
Grain	Żytni	0.3 kg (3.6%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	7.4 %
Boil	Marynka	50 g	40 min	7.4 %
Aroma (end of boil)	Marynka	40 g	15 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile
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