

# 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)