

# peanut butter ris

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **50**
- SRM **43.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

| Type  | Name   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt                         | 1.2 kg (16.2%) | 80 %  | 5    |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 4 kg (54.1%)   | 80 %  | 20   |
| Grain | Fawcett - Brown                              | 0.3 kg (4.1%)  | 72 %  | 180  |
| Grain | Fawcett - Pale<br>Chocolate                  | 0.4 kg (5.4%)  | 71 %  | 600  |
| Grain | Weyermann -<br>Carafa III                    | 0.3 kg (4.1%)  | 70 %  | 1300 |
| Grain | Fawcett - Dark<br>Crystal                    | 0.2 kg (2.7%)  | 71 %  | 300  |
| Grain | Płatki owsiane                               | 1 kg (13.5%)   | 60 %  | 3    |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 50 g   | 60 min | 10.5 %     |

## Yeasts

| Name                         | Type | Form   | Amount | Laboratory       |
|------------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie<br>Ciemności | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type   | Name                             | Amount | Use for   | Time     |
|--------|----------------------------------|--------|-----------|----------|
| Flavor | peanut butter                    | 200 g  | Bottling  | ---      |
| Flavor | banan liofilizowany<br>w proszku | 100 g  | Secondary | 2 day(s) |

## Notes

- masło orzechowane w proszku dodawane przed rozlewem rozmieszane z gorącą wodą

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

banan 2 dni przed rozlewem  
*Jun 21, 2022, 8:12 PM*