

## RIS #4 czekoladowy zacierany na 2 razy

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **68**
- SRM **36**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **21.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (48%)	80 %	5
Grain	Pilzneński	1 kg (13.7%)	81 %	4
Grain	Monachijski	1.5 kg (20.6%)	80 %	16
Grain	Abbey Castle	0.12 kg (1.6%)	80 %	45
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (4.1%)	73 %	120
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.7%)	68 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (4.1%)	73 %	1001
Grain	Carafa	0.12 kg (1.6%)	70 %	664
Sugar	Milk Sugar (Lactose)	0.25 kg (3.4%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	12 %
Boil	Magnum	45 g	15 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	400 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	ziarna kakaowca	200 g	Boil	60 min