Szyninger RIS

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **89**
- SRM **40.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg *(53.2%)*	79 %	6
Grain	Monachijski	2.1 kg *(22.3%)*	80 %	16
Grain	Caraaroma	0.5 kg *(5.3%)*	78 %	400
Grain	Pszeniczny	0.5 kg *(5.3%)*	85 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg *(5.3%)*	68 %	400
Grain	Oats, Flaked	0.5 kg *(5.3%)*	80 %	2
Grain	Jęczmień palony	0.3 kg *(3.2%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	70 min	13.2 %
Boil	Amarillo	30 g	70 min	9.5 %
Boil	Magnum	20 g	25 min	13.5 %
Boil	Cascade	70 g	25 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

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