

CHU__RIS

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **66**
- SRM **44.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **12.6 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **47 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **52.4C**
- Add grains
- Keep mash **15 min** at **47C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (49.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (12.3%) | 79 % | 22 |
| Grain | Weyermann - Carawheat | 0.5 kg (12.3%) | 77 % | 97 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (12.3%) | 68 % | 400 |
| Grain | Fawcett - Brown | 0.35 kg (8.6%) | 72 % | 180 |
| Grain | Carafa | 0.2 kg (4.9%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 15 g | 60 min | 14.3 % |
| Boil | Magnat | 15 g | 60 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 4 g | Boil | 60 min |