

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 |