

# 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