

# sRIS

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **65**
- SRM **71**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	3 kg (46.2%)	80 %	15
Grain	Viking Munich Malt Dark	2.3 kg (35.4%)	78 %	57
Grain	Oats, Flaked	0.25 kg (3.8%)	80 %	4
Grain	CHÂTEAU CARA GOLD®	0.1 kg (1.5%)	78 %	319
Grain	Chocolate Wheat (Weyermann)	0.2 kg (3.1%)	75.74 %	2180
Grain	Carafa I (Weyermann)	0.2 kg (3.1%)	77.9 %	1681
Grain	CHÂTEAU ROASTED BARLEY	0.15 kg (2.3%)	65 %	3203
Adjunct	Śliwka wędzona	0.3 kg (4.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.7 %
Boil	Lublin	25 g	5 min	3.6 %
Boil	styrian wolf	30 g	15 min	11.6 %

## Yeasts

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

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	DCL/Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek Wapnia	5.62 g	Mash	60 min
Water Agent	Sól	2.64 g	Mash	60 min
Water Agent	Siarczan Magnezu (MgSO4)	1.42 g	Mash	60 min
Water Agent	Chlorek Wapnia	3.25 g	Boil	60 min
Water Agent	Sól	1.53 g	Boil	60 min
Water Agent	Siarczan Magnezu (MgSO4)	0.82 g	Boil	60 min