

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 **BREWNESS.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 |