

## #013 Wędzony RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **33**
- SRM **49.2**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **36.6 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **25.1 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszenica prażona	0.4 kg (3.5%)	70 %	1000
Grain	Caraaroma	0.5 kg (4.4%)	78 %	400
Grain	Biscuit Malt	0.25 kg (2.2%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.4 kg (3.5%)	68 %	1200
Grain	Jęczmień palony	0.08 kg (0.7%)	55 %	985
Grain	Grodziski pszeniczny wędzony dębem	1 kg (8.7%)	80 %	3
Grain	Viking Pale Ale malt	3.8 kg (33.2%)	80 %	5
Grain	Wędzony bukiem Viking Malt	5 kg (43.7%)	82 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	120 min	8 %
Boil	Cascade	25 g	15 min	8.3 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	270 ml	Safale