

## ris wedzony

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- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **148**
- SRM **31.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51.8 liter(s)**
- Total mash volume **69 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 10 kg (58%)    | 79 %  | 6   |
| Grain | Briess - Wheat Malt, White | 1 kg (5.8%)    | 85 %  | 5   |
| Grain | Strzegom Karmel 600        | 0.25 kg (1.4%) | 68 %  | 601 |
| Grain | Strzegom Czekoladowy 400   | 0.5 kg (2.9%)  | 68 %  | 400 |
| Grain | Jęczmień palony            | 0.5 kg (2.9%)  | 55 %  | 985 |
| Grain | Viking Pale Ale malt       | 5 kg (29%)     | 80 %  | 5   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | lunga  | 150 g  | 60 min | 10 %       |
| Boil    | Magnat | 150 g  | 60 min | 14.1 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 34.5 g | Safale     |