

# RIS z wędzoną śliwką

- Gravity **27.4 BLG**
- ABV ---
- IBU **59**
- SRM **68.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (47.6%)	90 %	0
Grain	Strzegom Monachijski typ I	1 kg (9.5%)	85 %	0
Grain	Strzegom Wiedeński	1 kg (9.5%)	79 %	10
Grain	Pszeniczny	0.5 kg (4.8%)	80 %	0
Grain	Strzegom Karmel 150	1 kg (9.5%)	--- %	0
Grain	Strzegom Karmel 300	1 kg (9.5%)	--- %	0
Grain	Jęczmień palony	0.5 kg (4.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	40 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	500 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Other	wędzona śliwka	500 g	Boil	10 min