

Smoked RIS

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **60**
- SRM **38.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.37 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **79C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|---------------|-------|-----|
| Grain | Castle Pale Ale | 2 kg (23%) | 80 % | 8 |
| Grain | Castle Malting - Pilzneński 6-rzędowy | 2 kg (23%) | 80 % | 5 |
| Grain | Weyermann - Smoked Malt | 2 kg (23%) | 81 % | 6 |
| Grain | Caramunich® typ I | 1 kg (11.5%) | 73 % | 80 |
| Grain | Carafa | 0.5 kg (5.7%) | 70 % | 664 |
| Liquid Extract | Gozdawa ekstrakt słodowy amber | 0.7 kg (8%) | 80 % | 225 |
| Grain | Melano Light Castle Malting | 0.5 kg (5.7%) | 81 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Sybilla | 100 g | 60 min | 3.5 % |
| Boil | Sybilla | 100 g | 30 min | 3.5 % |
| Boil | Fuggles | 50 g | 30 min | 4.5 % |
| Aroma (end of boil) | Fuggles | 50 g | 5 min | 4.5 % |
| Whirlpool | Styrian Golding | 15 g | 0 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Fermentis |
| Gęstwa zebrana po fermentacji bittera | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------------|--------|-----------|------------|
| Other | Kostka z beczki po Jacku Danielsie | 50 g | Secondary | 250 day(s) |