

## Wędzony RIS

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **79**
- SRM **68**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **33.5 liter(s)**
- Total mash volume **48 liter(s)**

### Fermentables

| Type  | Name                               | Amount          | Yield | EBC  |
|-------|------------------------------------|-----------------|-------|------|
| Grain | Wędzony bukiem Viking Malt         | 5 kg (34.4%)    | 82 %  | 10   |
| Grain | Słód Wędzony Steinbach             | 3.75 kg (25.8%) | 80 %  | 5    |
| Grain | Strzegom Wiedeński                 | 0.5 kg (3.4%)   | 79 %  | 10   |
| Grain | Grodziski pszeniczny wędzony dębem | 1.3 kg (8.9%)   | 80 %  | 3    |
| Grain | Żytni                              | 0.9 kg (6.2%)   | 85 %  | 8    |
| Grain | Monachijski                        | 1 kg (6.9%)     | 80 %  | 16   |
| Grain | Strzegom Czekoladowy ciemny        | 0.7 kg (4.8%)   | 68 %  | 1200 |
| Grain | Jakiś ciemny (XD)                  | 1.4 kg (9.6%)   | 70 %  | 1034 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 150 g  | 50 min | 10 %       |

### Notes

- Dorzucić totalną resztkę Coffee (może 50g)  
*Jun 23, 2020, 9:05 PM*