

39#Ris podwędzany

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **69**
- SRM **66.9**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (40.6%)	80 %	5
Grain	Wędzony bukiem Viking Malt	1.25 kg (12.4%)	82 %	10
Grain	Brown Malt (British Chocolate)	0.4 kg (4%)	70 %	128
Grain	Czekoladowy	0.4 kg (4%)	60 %	788
Grain	Strzegom Czekoladowy ciemny	0.45 kg (4.5%)	68 %	1200
Grain	Chocolate Malt (UK)	0.4 kg (4%)	73 %	887
Grain	Jęczmień palony	0.5 kg (5%)	55 %	985
Grain	Płatki jęczmienne	0.9 kg (8.9%)	60 %	3
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (16.8%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	45 g	60 min	10.5 %
Boil	Marynka	50 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Slant	120 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki bourbon	50 g	Secondary	14 day(s)
Flavor	płatki pure vanilla	50 g	Secondary	14 day(s)