

# RIS Wędzony Bukiem z płatkami dębowymi 15 l.

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **72**
- SRM **41.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **62 C**, Time **75 min**
- Temp **72 C**, Time **5 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (41.7%)	80 %	5
Grain	Wędzony bukiem Viking Malt	1 kg (13.9%)	82 %	10
Grain	Strzegom Monachijski typ II	1 kg (13.9%)	79 %	22
Grain	Caraaroma	1 kg (13.9%)	78 %	400
Grain	Viking Malt Wędzony Czereśnią	1 kg (13.9%)	82 %	10
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	125 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	20 g	Secondary	20 day(s)