

RIS Wędzony Bukiem

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **68**
- SRM **42.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (46%) | 80 % | 5 |
| Grain | Wędzony bukiem Viking Malt | 2 kg (23%) | 82 % | 10 |
| Grain | Strzegom Monachijski typ II | 1 kg (11.5%) | 79 % | 22 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (5.7%) | 76 % | 150 |
| Grain | Caraaroma | 0.5 kg (5.7%) | 78 % | 400 |
| Grain | Carafa | 0.5 kg (5.7%) | 70 % | 664 |
| Grain | Jęczmień palony | 0.2 kg (2.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 80 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 125 ml | Fermentum Mobile |