

RIS z wędzoną śliwką

- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **71**
- SRM **59.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **180 min**
- Evaporation rate **20 %/h**
- Boil size **19.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (35.8%) | 79 % | 6 |
| Grain | Golden Ale | 2 kg (28.6%) | 80 % | 9 |
| Grain | Barley, Flaked | 0.8 kg (11.4%) | 70 % | 4 |
| Grain | Fawcett - Dark Crystal | 0.5 kg (7.2%) | 71 % | 300 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.5 kg (7.2%) | 80 % | 4 |
| Grain | Jęczmień palony | 0.25 kg (3.6%) | 1 % | 985 |
| Grain | Carafa II | 0.25 kg (3.6%) | 1 % | 812 |
| Grain | Strzegom pszenica prażona | 0.19 kg (2.7%) | 1 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 30 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-------|--------|---------|
| Danstar - Nottingham | Ale | Slant | 200 ml | Danstar |
|----------------------|-----|-------|--------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|-----------|-----------|
| Water Agent | Kreda | 2 g | Mash | 60 min |
| Flavor | Śliwka wędzona | 120 g | Secondary | 28 day(s) |