

# Smoked RIS

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **61**
- SRM **36.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC  |
|-------|----------------------------|-----------------|-------|------|
| Grain | Wędzony bukiem Viking Malt | 2.2 kg (48.6%)  | 79 %  | 10   |
| Grain | Strzegom Monachijski typ I | 1 kg (22.1%)    | 79 %  | 16   |
| Grain | Strzegom Pale Ale          | 0.6 kg (13.3%)  | 79 %  | 6    |
| Grain | Special B Castle           | 0.125 kg (2.8%) | 77 %  | 350  |
| Grain | Strzegom Karmel 150        | 0.125 kg (2.8%) | 75 %  | 150  |
| Grain | Carabelge                  | 0.125 kg (2.8%) | 74 %  | 30   |
| Grain | Biscuit Malt               | 0.1 kg (2.2%)   | 74 %  | 45   |
| Grain | Jęczmień palony            | 0.125 kg (2.8%) | 1 %   | 985  |
| Grain | Carafa II                  | 0.125 kg (2.8%) | 1 %   | 1100 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 20 g   | 60 min | 11 %       |
| Boil    | lunga | 20 g   | 30 min | 11 %       |

## Yeasts

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

|                      |     |       |        |         |
|----------------------|-----|-------|--------|---------|
| Danstar - Nottingham | Ale | Slant | 100 ml | Danstar |
|----------------------|-----|-------|--------|---------|

### Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|-------|--------|---------|--------|
| Water Agent | Kreda | 2 g    | Mash    | 60 min |