

# Ryżowa Moc II (Smoked)

- Gravity **20.8 BLG**
- ABV ---
- IBU **92**
- SRM **5.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **70 C**, Time **120 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **120 min** at **70C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount        | Yield  | EBC |
|-------|-------------------------|---------------|--------|-----|
| Grain | Weyermann - Smoked Malt | 3 kg (40%)    | 81 %   | 6   |
| Grain | Pilzneński              | 1 kg (13.3%)  | 81 %   | 4   |
| Grain | Corn, Flaked            | 0.5 kg (6.7%) | 80 %   | 2   |
| Grain | Rice                    | 2 kg (26.7%)  | 70 %   | 2   |
| Sugar | Candi Sugar, Clear      | 1 kg (13.3%)  | 78.3 % | 2   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnum            | 50 g   | 60 min | 10.6 %     |
| Boil                | Marynka           | 30 g   | 60 min | 9.4 %      |
| Boil                | Marynka           | 40 g   | 20 min | 9.4 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 1 min  | 5.1 %      |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Fining | Mech irlandzki | 5 g    | Boil      | 15 min   |
| Spice  | Żelatyna       | 5 g    | Secondary | 5 day(s) |