

# Smoked RIS

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **42**
- SRM **47.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (32.8%)	80 %	6
Grain	Strzegom Monachijski typ I	0.75 kg (12.3%)	79 %	13
Grain	Strzegom Monachijski typ II	0.75 kg (12.3%)	79 %	22
Grain	Karmelowy Czerwony	0.25 kg (4.1%)	75 %	55
Grain	Strzegom Karmel 30	0.25 kg (4.1%)	75 %	30
Grain	Jęczmień palony	0.2 kg (3.3%)	55 %	985
Grain	Weyermann - Carafa I	0.2 kg (3.3%)	70 %	850
Grain	Weyermann - Carafa III	0.2 kg (3.3%)	70 %	1350
Grain	Grodziski pszeniczny wędzony dębem	1 kg (16.4%)	80 %	4
Grain	Płatki pszeniczne	0.3 kg (4.9%)	85 %	3
Grain	Płatki jęczmienne	0.2 kg (3.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	80 min	7.8 %

Boil	Marynka	20 g	40 min	7.8 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	45 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe + whisky	80 g	Secondary	90 day(s)

## Notes

- Warka podzielona na 2 części:  
1sza: płatki dębowe mocno opiekane amerykańskie (zalane whisky)  
2ga: kostki dębowe średnio opiekane francuskie (zalane whisky)  
*Jan 1, 2018, 11:50 PM*