

Smoked RIS

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **60**
- SRM **38.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.37 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **79C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (23%)	80 %	8
Grain	Castle Malting - Pilzneński 6-rzędowy	2 kg (23%)	80 %	5
Grain	Weyermann - Smoked Malt	2 kg (23%)	81 %	6
Grain	Caramunich® typ I	1 kg (11.5%)	73 %	80
Grain	Carafa	0.5 kg (5.7%)	70 %	664
Liquid Extract	Gozdawa ekstrakt słodowy amber	0.7 kg (8%)	80 %	225
Grain	Melano Light Castle Malting	0.5 kg (5.7%)	81 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	100 g	60 min	3.5 %
Boil	Sybilla	100 g	30 min	3.5 %
Boil	Fuggles	50 g	30 min	4.5 %
Aroma (end of boil)	Fuggles	50 g	5 min	4.5 %
Whirlpool	Styrian Golding	15 g	0 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis
Gęstwa zebrana po fermentacji bittera				

Extras

Type	Name	Amount	Use for	Time
Other	Kostka z beczki po Jacku Danielsie	50 g	Secondary	250 day(s)