

# RIS Wędzony Bukiem

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **68**
- SRM **42.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (46%)	80 %	5
Grain	Wędzony bukiem Viking Malt	2 kg (23%)	82 %	10
Grain	Strzegom Monachijski typ II	1 kg (11.5%)	79 %	22
Grain	Weyermann Caramunich 3	0.5 kg (5.7%)	76 %	150
Grain	Caraaroma	0.5 kg (5.7%)	78 %	400
Grain	Carafa	0.5 kg (5.7%)	70 %	664
Grain	Jęczmień palony	0.2 kg (2.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	125 ml	Fermentum Mobile