

# RIS z wędzoną śliwką

- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **71**
- SRM **59.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **180 min**
- Evaporation rate **20 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (35.8%)	79 %	6
Grain	Golden Ale	2 kg (28.6%)	80 %	9
Grain	Barley, Flaked	0.8 kg (11.4%)	70 %	4
Grain	Fawcett - Dark Crystal	0.5 kg (7.2%)	71 %	300
Dry Extract	WES ekstrakt słodowy jasny	0.5 kg (7.2%)	80 %	4
Grain	Jęczmień palony	0.25 kg (3.6%)	1 %	985
Grain	Carafa II	0.25 kg (3.6%)	1 %	812
Grain	Strzegom pszenica prażona	0.19 kg (2.7%)	1 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Slant	200 ml	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	2 g	Mash	60 min
Flavor	Śliwka wędzona	120 g	Secondary	28 day(s)