

Smoked RIS

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **74**
- SRM **34.7**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	3 kg (36.1%)	82 %	10
Grain	Viking Pale Ale malt	3 kg (36.1%)	80 %	5
Grain	Pszeniczny	1 kg (12%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (6%)	61 %	5
Grain	Special B Malt	0.2 kg (2.4%)	65.2 %	315
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (2.4%)	79 %	130
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.2%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (1.2%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.2%)	68 %	1200
Grain	Carafa II	0.1 kg (1.2%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	60 g	60 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---