

# 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 -<br>Pilzneński 6-rzędowy | 2 kg (23%)    | 80 %  | 5   |
| Grain          | Weyermann -<br>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<br>słodowy amber        | 0.7 kg (8%)   | 80 %  | 225 |
| Grain          | Melano Light Castle<br>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) |