

# Smoked RIS

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **61**
- SRM **36.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	2.2 kg (48.6%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (22.1%)	79 %	16
Grain	Strzegom Pale Ale	0.6 kg (13.3%)	79 %	6
Grain	Special B Castle	0.125 kg (2.8%)	77 %	350
Grain	Strzegom Karmel 150	0.125 kg (2.8%)	75 %	150
Grain	Carabelge	0.125 kg (2.8%)	74 %	30
Grain	Biscuit Malt	0.1 kg (2.2%)	74 %	45
Grain	Jęczmień palony	0.125 kg (2.8%)	1 %	985
Grain	Carafa II	0.125 kg (2.8%)	1 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	20 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Slant	100 ml	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	2 g	Mash	60 min