

Wędzony RIS

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **148.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **8 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **33.5 liter(s)**
- Total mash volume **48 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|-------|------|
| Grain | Wędzony bukiem Viking Malt | 5 kg (33.8%) | 82 % | 10 |
| Grain | Słód Wędzony Steinbach | 3.75 kg (25.3%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (3.4%) | 79 % | 10 |
| Grain | Grodziski pszeniczny wędzony dębem | 1.3 kg (8.8%) | 80 % | 3 |
| Grain | Żytni | 0.9 kg (6.1%) | 85 % | 8 |
| Grain | Monachijski | 1 kg (6.8%) | 80 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 0.7 kg (4.7%) | 68 % | 1200 |
| Grain | Jakiś ciemny (XD) | 1.4 kg (9.5%) | 70 % | 1034 |
| Sugar | Mleko w proszku | 0.25 kg (1.7%) | 50 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | lunga i randomy | 20 g | 40 min | 7 % |