

Ryżowa Moc II (Smoked)

- Gravity **20.8 BLG**
- ABV ---
- IBU **92**
- SRM **5.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **70 C**, Time **120 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **120 min** at **70C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|--------|-----|
| Grain | Weyermann - Smoked Malt | 3 kg (40%) | 81 % | 6 |
| Grain | Pilzneński | 1 kg (13.3%) | 81 % | 4 |
| Grain | Corn, Flaked | 0.5 kg (6.7%) | 80 % | 2 |
| Grain | Rice | 2 kg (26.7%) | 70 % | 2 |
| Sugar | Candi Sugar, Clear | 1 kg (13.3%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 10.6 % |
| Boil | Marynka | 30 g | 60 min | 9.4 % |
| Boil | Marynka | 40 g | 20 min | 9.4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 1 min | 5.1 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Spice | Żelatyna | 5 g | Secondary | 5 day(s) |