

Wędzony RIS

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **95**
- SRM **71.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **130 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (27.3%)	80 %	5
Grain	Viking Monachijski typ II	1 kg (9.1%)	79 %	22
Grain	Strzegom Pszeniczny	0.8 kg (7.3%)	81 %	6
Grain	Słód Wędzony Steinbach	2 kg (18.2%)	80 %	5
Grain	Carafa III	0.5 kg (4.5%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.5%)	73 %	1001
Grain	Castlemalting Specjal B	0.5 kg (4.5%)	77 %	290
Grain	Black Castlemalting	0.25 kg (2.3%)	73 %	1300
Grain	Viking Karmel 300	0.3 kg (2.7%)	70 %	299
Grain	Castle Cafe	0.25 kg (2.3%)	75.5 %	480
Grain	Płatki owsiane	0.8 kg (7.3%)	85 %	3
Liquid Extract	WES ekstrakt słodowy jasny	0.85 kg (7.7%)	80 %	8
Sugar	Glukoza	0.25 kg (2.3%)	99 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	50 g	60 min	12.8 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %
Boil	lunga	20 g	60 min	11.6 %
Boil	Simcoe	20 g	20 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe	60 g	Secondary	30 day(s)