

## 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)