

# Ris

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- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU ---
- SRM **38.5**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (47.6%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (31.7%)	79 %	16
Grain	Strzegom Czekoladowy ciemny1	0.3 kg (4.8%)	68 %	1200
Grain	płatki jęczmienne	1 kg (15.9%)	60 %	4