

# RIS

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- Gravity **27.9 BLG**
- ABV ---
- IBU ---
- SRM **61.1**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (48.8%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (24.4%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (6.1%)	81 %	6
Grain	Caraaroma	0.4 kg (4.9%)	78 %	400
Grain	Weyermann - Carafa I	0.2 kg (2.4%)	70 %	690
Grain	Jęczmień palony	0.3 kg (3.7%)	55 %	985
Grain	Płatki owsiane	0.4 kg (4.9%)	85 %	3
Grain	Briess - Carabrown Malt	0.4 kg (4.9%)	79 %	108