

## RIS BBA

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **91**
- SRM **54.8**

### 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (72.7%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	1.5 kg (13.6%)	73 %	120
Grain	Carafa II	0.5 kg (4.5%)	70 %	812
Grain	Weyermann - Chocolate Rye	0.25 kg (2.3%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.5 kg (4.5%)	74 %	788
Grain	Jęczmień palony	0.25 kg (2.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	30 min	15.5 %