

## RISzard 3

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- Gravity **31.6 BLG**
- ABV **16 %**
- IBU **37**
- SRM **90.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.1 kg (39.5%)	79 %	10
Grain	Briess - Carapils Malt	0.5 kg (6.4%)	74 %	3
Grain	Strzegom Karmel 150	1 kg (12.7%)	75 %	150
Grain	Castle Cafe	0.25 kg (3.2%)	75.5 %	480
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6.4%)	73 %	1001
Grain	Czekoladowy	1 kg (12.7%)	60 %	788
Grain	Cookie	0.5 kg (6.4%)	--- %	---
Grain	Pilzneński	1 kg (12.7%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Slant	1200 ml	---