

# Rye RIS

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **71**
- SRM **65.2**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **180 min**
- Evaporation rate **15 %/h**
- Boil size **16.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.9%)	80 %	5
Grain	Żytmi	2 kg (31.3%)	85 %	8
Grain	Wheat, Roasted	0.5 kg (7.8%)	54.3 %	837
Grain	Special B Malt	0.3 kg (4.7%)	65.2 %	315
Grain	Weyermann Caramunich 3	0.3 kg (4.7%)	76 %	150
Grain	Weyermann - Dehusked Carafa III	0.3 kg (4.7%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan wapnia	1 g	Mash	60 min