

## wyslodki ris

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **32**
- SRM **5.7**
- Style **Dry Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

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

### Fermentables

| Type           | Name              | Amount        | Yield | EBC |
|----------------|-------------------|---------------|-------|-----|
| Liquid Extract | wyslodki po risie | 1.5 kg (100%) | 100 % | 30  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 50 g   | 60 min | 4.3 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | fermentis  |

### Notes

- wyslodki po risie 4 blg 22litry przed gotowaniem  
*Oct 4, 2017, 11:51 PM*