

## 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*