

## #10 RIS z płatkami

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **32**
- SRM **33.9**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt        | 6 kg (69.8%)   | 80 %   | 5    |
| Grain | Strzegom Monachijski typ II | 1.5 kg (17.4%) | 79 %   | 22   |
| Grain | Czekoladowy                 | 0.25 kg (2.9%) | 60 %   | 788  |
| Grain | Fawcett - Pale Chocolate    | 0.25 kg (2.9%) | 71 %   | 600  |
| Grain | Weyermann - Carafa III      | 0.1 kg (1.2%)  | 70 %   | 1024 |
| Sugar | Milk Sugar (Lactose)        | 0.5 kg (5.8%)  | 76.1 % | 0    |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 60 min | 13.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |

### Extras

| Type   | Name          | Amount | Use for   | Time      |
|--------|---------------|--------|-----------|-----------|
| Flavor | cocoa nibs    | 200 g  | Secondary | 14 day(s) |
| Flavor | płatki dębowe | 0.5 g  | Secondary | 14 day(s) |