

## ris

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **88**
- SRM **49.8**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Strzegom Pale Ale                      | 8 kg (76.2%)   | 79 %  | 6    |
| Grain | Pszeniczny                             | 1 kg (9.5%)    | 85 %  | 4    |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.5 kg (4.8%)  | 73 %  | 1001 |
| Grain | Strzegom Karmel<br>300                 | 0.5 kg (4.8%)  | 70 %  | 299  |
| Grain | Jęczmień palony                        | 0.25 kg (2.4%) | 55 %  | 985  |
| Grain | Carafa III                             | 0.25 kg (2.4%) | 70 %  | 1034 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Chinook            | 50 g   | 60 min | 13 %       |
| Boil    | Magnum             | 40 g   | 60 min | 13.5 %     |
| Boil    | East Kent Goldings | 20 g   | 60 min | 5.1 %      |
| Boil    | East Kent Goldings | 30 g   | 0 min  | 5.1 %      |