

# Cienkusz z RIS

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	12.3 %
Boil	Mosaic	5 g	5 min	12.3 %
Boil	Saaz (Czech Republic)	15 g	2 min	3.11 %