

# RIS

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **55**
- SRM **67.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg (63.6%)	80 %	8
Grain	Special B Malt	1 kg (9.1%)	65.2 %	315
Grain	Cara Gold Castlemalting	0.25 kg (2.3%)	78 %	120
Grain	Jęczmień palony	0.5 kg (4.5%)	55 %	1100
Grain	Carafa II	0.25 kg (2.3%)	70 %	812
Grain	Fawcett - Pale Chocolate	0.25 kg (2.3%)	71 %	1100
Grain	Wheat, Roasted	0.5 kg (4.5%)	54.3 %	900
Grain	Płatki owsiane	1.25 kg (11.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	50 g	60 min	11.5 %
Boil	East Kent Goldings	50 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	10 ml	Fermentum Mobile