

# RIS

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **50**
- SRM **72.1**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.7 liter(s)**
- Total mash volume **54.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.827 kg (43%)	77 %	4
Grain	Pszeniczny	2.033 kg (15%)	77 %	4
Grain	Płatki owsiane	1.355 kg (10%)	77 %	3
Grain	Abbey Castle	0.678 kg (5%)	77 %	45
Grain	Weyermann Caramunich 3	1.355 kg (10%)	77 %	150
Grain	Caraaroma	0.678 kg (5%)	77 %	400
Grain	Carafa I	0.813 kg (6%)	77 %	900
Grain	Weyermann - Pszeniczny Czekoladowy	0.813 kg (6%)	77 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	75 g	60 min	10 %