

RIS BBA

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **91**
- SRM **54.8**

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 **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (72.7%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 1.5 kg (13.6%) | 73 % | 120 |
| Grain | Carafa II | 0.5 kg (4.5%) | 70 % | 812 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (2.3%) | 20 % | 493 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (4.5%) | 74 % | 788 |
| Grain | Jęczmień palony | 0.25 kg (2.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 30 min | 15.5 % |