

## RIS czyszczenie

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **61**
- SRM **78.7**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa II	0.3 kg (3.7%)	70 %	837
Grain	Jęczmień palony	0.23 kg (2.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.37 kg (4.6%)	68 %	1200
Grain	Strzegom Czekoladowy jasn	0.32 kg (4%)	68 %	400
Grain	Fawcett - Pszeniczny Czekolado	0.26 kg (3.2%)	73 %	1001
Grain	Strzegom Karmel 600	0.5 kg (6.2%)	68 %	601
Grain	Pszeniczny	0.22 kg (2.7%)	85 %	4
Grain	Strzegom Monachijski typ II	1.7 kg (21%)	79 %	22
Grain	Pilzneński	2 kg (24.7%)	81 %	4
Grain	Strzegom Wiedeński	2.2 kg (27.2%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.5 %
Boil	Styrian Golding	15 g	15 min	3.6 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Cascade PL	15 g	15 min	5.2 %
Boil	Saaz (Czech Republic)	13 g	10 min	4.5 %
Boil	Amarillo	12 g	10 min	9.5 %
Boil	Citra	10 g	5 min	12 %

Boil	Simcoe	10 g	5 min	13.2 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	17 g	Safale

## Notes

- czyszczenie magazynu  
*Jun 27, 2018, 11:47 AM*