

# RIS - Wysłodziak

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **35.1**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	0.65 kg (23.2%)	78 %	18
Grain	Viking Pilsner malt	1.2 kg (42.9%)	82 %	4
Grain	Viking Malt Barwiący	0.05 kg (1.8%)	--- %	1400
Grain	Płatki owsiane	0.2 kg (7.1%)	85 %	3
Grain	Fawcett - Crystal	0.1 kg (3.6%)	70 %	160
Grain	Weyermann - Chocolate Wheat	0.1 kg (3.6%)	74 %	788
Grain	Fawcett - Red Crystal	0.1 kg (3.6%)	--- %	400
Grain	Strzegom Czekoladowy ciemny	0.15 kg (5.4%)	68 %	1200
Grain	Weyermann - Jęczmień Palony	0.25 kg (8.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek Wapnia 33%	5 g	Mash	105 min
Water Agent	Gips Piwowarski	4 g	Mash	105 min