

Stout wysłodziny po RIS-ie

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **17**
- SRM **3.1**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **7.55 liter(s)**
- Trub loss **0 %**
- Size with trub loss **7.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.2 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 5 g | 60 min | 9.7 % |

Notes

- Wysłodziny 5,25 litrów 11,5 BLG (1.046). Rozwodnię do 8 BLG (1.032) - wyjdzie 7,55 litrów.
Jun 5, 2018, 2:25 PM