

## #10 RIS z płatkami

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **32**
- SRM **33.9**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 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	Viking Pale Ale malt	6 kg (69.8%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (17.4%)	79 %	22
Grain	Czekoladowy	0.25 kg (2.9%)	60 %	788
Grain	Fawcett - Pale Chocolate	0.25 kg (2.9%)	71 %	600
Grain	Weyermann - Carafa III	0.1 kg (1.2%)	70 %	1024
Sugar	Milk Sugar (Lactose)	0.5 kg (5.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	cocoa nibs	200 g	Secondary	14 day(s)
Flavor	płatki dębowe	0.5 g	Secondary	14 day(s)