

## ris

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- Gravity **25.6 BLG**
- ABV ---
- IBU **72**
- SRM **40**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **42.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (75.1%)	79 %	6
Grain	Biscuit Malt	0.3 kg (2.8%)	79 %	45
Grain	Brown Malt (British Chocolate)	1 kg (9.4%)	70 %	180
Grain	Strzegom Czekoladowy 1200	0.45 kg (4.2%)	68 %	1202
Grain	Jęczmień palony	0.5 kg (4.7%)	55 %	985
Grain	Oats, Flaked	0.4 kg (3.8%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---