

## ris

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **52**
- SRM **59**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **13 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type        | Name                             | Amount         | Yield | EBC  |
|-------------|----------------------------------|----------------|-------|------|
| Grain       | Viking Pale Ale malt             | 3 kg (58.8%)   | 80 %  | 5    |
| Grain       | Viking Malt<br>Wędzony Czereśnią | 0.9 kg (17.6%) | 82 %  | 10   |
| Grain       | Strzegom<br>Czekoladowy ciemny   | 0.1 kg (2%)    | 68 %  | 1200 |
| Grain       | Carafa II                        | 0.4 kg (7.8%)  | 70 %  | 812  |
| Grain       | Jęczmień palony                  | 0.1 kg (2%)    | 55 %  | 985  |
| Grain       | kawowy                           | 0.5 kg (9.8%)  | 77 %  | 500  |
| Dry Extract | WES ekstrakt<br>słodowy jasny    | 0.1 kg (2%)    | 1 %   | 0    |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Marynka         | 30 g   | 60 min | 6.5 %      |
| Boil    | Marynka         | 20 g   | 30 min | 6.5 %      |
| Boil    | Northern Brewer | 20 g   | 15 min | 7.6 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 04 | Ale  | Dry  | 20 g   | ---        |