

## RIS\_FM52\_v1\_Ch\_Ale\_Base

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **24**
- SRM **44.7**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **23.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (34.5%)	80 %	4
Grain	Strzegom Monachijski typ I	3 kg (34.5%)	79 %	16
Grain	Castle Cafe	1.25 kg (14.4%)	75.5 %	480
Grain	Strzegom Karmel 150	1.25 kg (14.4%)	75 %	150
Grain	Briess - Dark Chocolate Malt	0.2 kg (2.3%)	60 %	827

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	70 min	13 %
Boil	Styrian Golding	20 g	10 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile