

## ris2

- Gravity **33.7 BLG**
- ABV **17.4 %**
- IBU **68**
- SRM **62**

### 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 **3 liter(s) / kg**
- Mash size **33.5 liter(s)**
- Total mash volume **44.7 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (49.2%) | 80 %   | 5   |
| Grain | Viking Munich Malt   | 2 kg (17.9%)   | 78 %   | 18  |
| Grain | Vienna Malt          | 1 kg (9%)      | 78 %   | 8   |
| Grain | Strzegom Karmel 300  | 0.17 kg (1.5%) | 70 %   | 299 |
| Grain | Special B Malt       | 0.3 kg (2.7%)  | 65.2 % | 315 |
| Grain | Abbey Castle         | 0.5 kg (4.5%)  | 80 %   | 45  |
| Grain | Jęczmień palony      | 0.2 kg (1.8%)  | 55 %   | 985 |
| Grain | Carafa II            | 0.25 kg (2.2%) | 70 %   | 812 |
| Grain | Carafa II spec       | 0.75 kg (6.7%) | 70 %   | 812 |
| Grain | Pszeniczny           | 0.5 kg (4.5%)  | 85 %   | 4   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | hallertauer taurus | 85 g   | 60 min | 13 %       |

### Yeasts

| Name                                  | Type | Form   | Amount  | Laboratory |
|---------------------------------------|------|--------|---------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale  | Liquid | 1000 ml | White Labs |

### Extras

| Type  | Name          | Amount | Use for   | Time      |
|-------|---------------|--------|-----------|-----------|
| Spice | płatki dębowe | 30 g   | Secondary | 20 day(s) |