

## #40 cienkusz RIS

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **40.2**
- Style **American Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **24.7 liter(s)**

### Mash information

- Mash efficiency **29 %**
- Liquor-to-grist ratio **2.83 liter(s) / kg**
- Mash size **36.5 liter(s)**
- Total mash volume **49.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (34.9%)	81 %	4
Grain	Castle Pale Ale	2.5 kg (19.4%)	80 %	8
Grain	Monachijski	1.3 kg (10.1%)	80 %	16
Grain	Pszeniczny	1.3 kg (10.1%)	85 %	4
Grain	Żytni	1 kg (7.8%)	85 %	8
Grain	Strzegom Czekoladowy jasny	0.5 kg (3.9%)	68 %	400
Grain	Carafa III	0.3 kg (2.3%)	70 %	1034
Grain	Jęczmień palony	0.3 kg (2.3%)	55 %	985
Grain	Płatki owsiane	0.4 kg (3.1%)	85 %	3
Grain	Jęczmień niesłodowany	0.4 kg (3.1%)	75 %	2
Grain	Płatki pszeniczne	0.4 kg (3.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.8 %
Boil	Lublin (Lubelski)	20 g	5 min	3.8 %