

# Belgian RIS

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **29**
- SRM **32.8**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (50%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (20%)	79 %	10
Grain	Strzegom Barwiący	0.25 kg (2.5%)	68 %	1300
Sugar	Moscavado	0.5 kg (5%)	99 %	200
Grain	caramel pale	0.25 kg (2.5%)	77 %	100
Grain	cookie	0.25 kg (2.5%)	72 %	50
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.5%)	68 %	1200
Grain	Strzegom Golden Ale	1 kg (10%)	80 %	10
Grain	Płatki pszeniczne	0.5 kg (5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	50 min	15.5 %