

# Belgijski RIS

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **25**
- SRM **37.9**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **30.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3 kg (29.6%)	70 %	---
Grain	Special B Castle	0.5 kg (4.9%)	70 %	350
Grain	Strzegom Czekoladowy 400	0.35 kg (3.4%)	68 %	400
Grain	MEP Carmel	1.6 kg (15.8%)	70 %	100
Grain	Pszeniczny	0.6 kg (5.9%)	85 %	4
Grain	Strzegom Wiedeński	2 kg (19.7%)	79 %	10
Grain	Cara Blonde - Castle Malting	1 kg (9.9%)	78 %	20
Grain	Strzegom Czekoladowy jasny	1 kg (9.9%)	68 %	400
Grain	Castle Pale Ale	0 kg	80 %	8
Grain	SWAEN Black Barley	0.1 kg (1%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	30 g	60 min	11.6 %