

Cienkusz z RIS

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **4**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.1 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Mosaic | 5 g | 60 min | 12.3 % |
| Boil | Mosaic | 5 g | 5 min | 12.3 % |
| Boil | Saaz (Czech Republic) | 15 g | 2 min | 3.11 % |