

# RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **67**
- SRM **43.4**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **34.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (43.5%)   | 80 %  | 5    |
| Grain | Pszeniczny           | 2.5 kg (21.7%) | 85 %  | 4    |
| Grain | Carafa III           | 0.5 kg (4.3%)  | 70 %  | 1034 |
| Grain | Viking melanoidynowy | 0.5 kg (4.3%)  | 75 %  | 60   |
| Grain | Jęczmień palony      | 0.5 kg (4.3%)  | 55 %  | 985  |
| Grain | Strzegom Pilzneński  | 2.5 kg (21.7%) | 80 %  | 4    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 50 g   | 60 min | 10 %       |
| Boil    | Simcoe | 25 g   | 40 min | 13.2 %     |
| Boil    | Citra  | 25 g   | 40 min | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 80 g   | Fermentis  |

## Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Spice | wanilia | 10 g   | Boil    | 10 min |