

# Ryj

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **20.5**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (62.5%)	83 %	6
Grain	Žytni	1 kg (20.8%)	85 %	8
Grain	Weyermann - Caramel Rye Malt	0.2 kg (4.2%)	74 %	175
Grain	Brown Malt (British Chocolate)	0.2 kg (4.2%)	70 %	128
Grain	Light chocolate	0.2 kg (4.2%)	60 %	550
Grain	Weyermann - Chocolate Rye	0.2 kg (4.2%)	20 %	493

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Bramling	50 g	90 min	6 %
First Wort	Bramling	20 g	60 min	6 %
Boil	Bramling	15 g	15 min	6 %
Aroma (end of boil)	Bramling	15 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar