

Belgian RIS

- 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 % |