

# RIS

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **97**
- SRM **49**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (50%)	79 %	6
Grain	Strzegom Monachijski typ II	3 kg (37.5%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.3%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (6.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	60 g	60 min	15.5 %
Boil	Mosaic	35 g	30 min	10 %

## Notes

- pale ale 5kg  
monachijski 2 3kg  
czekoladowy ciemny 0,5kg  
jeczmiem palony 0,5kg

85g warrior  
Sep 17, 2018, 11:47 AM