

# Ris

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU ---
- SRM **70.6**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg (29.8%)	90 %	621
Grain	Viking Pale Ale malt	5 kg (43.9%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (17.5%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (1.8%)	75 %	30
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (1.8%)	79 %	130
Grain	Strzegom Czekoladowy ciemny	0.2 kg (1.8%)	68 %	1200
Grain	Jęczmień palony	0.4 kg (3.5%)	55 %	985