

Ris

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU ---
- SRM **38.5**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (47.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (31.7%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy ciemny1 | 0.3 kg (4.8%) | 68 % | 1200 |
| Grain | płatki jęczmienne | 1 kg (15.9%) | 60 % | 4 |