

# Ris

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **50**
- SRM **56.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **105 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.9 liter(s)**
- Total mash volume **49.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	9.4 kg (76.4%)	80.5 %	6
Grain	BESTMALZ - Best Minich Dark	1 kg (8.1%)	80 %	28
Grain	Fawcett - Brown	0.5 kg (4.1%)	72 %	180
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.1%)	73 %	1001
Grain	Jęczmień palony	0.4 kg (3.3%)	55 %	985
Grain	Strzegom Karmel 150	0.2 kg (1.6%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.3 kg (2.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	60 min	10 %
Boil	Marynka	20 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis