

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 |