

## RIS\_FM52\_v1\_Ch\_Ale\_Base

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **24**
- SRM **44.7**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **23.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

### Fermentables

| Type  | Name                         | Amount          | Yield  | EBC |
|-------|------------------------------|-----------------|--------|-----|
| Grain | Strzegom Pilzneński          | 3 kg (34.5%)    | 80 %   | 4   |
| Grain | Strzegom Monachijski typ I   | 3 kg (34.5%)    | 79 %   | 16  |
| Grain | Castle Cafe                  | 1.25 kg (14.4%) | 75.5 % | 480 |
| Grain | Strzegom Karmel 150          | 1.25 kg (14.4%) | 75 %   | 150 |
| Grain | Briess - Dark Chocolate Malt | 0.2 kg (2.3%)   | 60 %   | 827 |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Chinook         | 20 g   | 70 min | 13 %       |
| Boil    | Styrian Golding | 20 g   | 10 min | 3.6 %      |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 50 ml  | Fermentum Mobile |