

# rysiek

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- Gravity **32 BLG**
- ABV **16.3 %**
- IBU **85**
- SRM **47.8**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.8 kg (64.4%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (22.2%)	79 %	22
Grain	Biscuit Malt	0.5 kg (5.6%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.3%)	68 %	1200
Grain	Fawcett - Pale Chocolate	0.3 kg (3.3%)	71 %	600
Grain	Jęczmień palony	0.1 kg (1.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %
Aroma (end of boil)	Magnat	50 g	20 min	11.2 %