

# rysio

---

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **86**
- SRM **39.4**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

## Fermentables

| Type  | Name                                   | Amount        | Yield | EBC  |
|-------|--|---------------|-------|------|
| Grain | Viking Pale Ale malt                   | 5 kg (51%)    | 80 %  | 5    |
| Grain | Monachijski                            | 3 kg (30.6%)  | 80 %  | 16   |
| Grain | Czekoladowy                            | 0.3 kg (3.1%) | 60 %  | 788  |
| Grain | Płatki owsiane                         | 0.5 kg (5.1%) | 85 %  | 3    |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.5 kg (5.1%) | 73 %  | 1001 |
| Grain | Płatki pszeniczne                      | 0.5 kg (5.1%) | 85 %  | 3    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 80 g   | 60 min | 12 %       |