

# RIS

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **60**
- SRM **44.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **5 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **47.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (42%)	80 %	5
Grain	Strzegom Monachijski typ I	3.5 kg (29.4%)	79 %	16
Grain	Jęczmień palony	0.6 kg (5%)	55 %	985
Grain	Caraaroma	0.5 kg (4.2%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.2%)	73 %	120
Grain	Płatki pszeniczne	0.4 kg (3.4%)	85 %	3
Grain	Jęczmień niesłodowany	0.4 kg (3.4%)	75 %	2
Grain	Płatki owsiane	0.4 kg (3.4%)	85 %	3
Grain	Carafa	0.4 kg (3.4%)	70 %	664
Grain	Cookie	0.2 kg (1.7%)	72 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	90 min	10 %
Boil	Lublin (Lubelski)	60 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	300 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	4 g	Mash	60 min