

# RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **67**
- SRM **43.4**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **34.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (43.5%)	80 %	5
Grain	Pszeniczny	2.5 kg (21.7%)	85 %	4
Grain	Carafa III	0.5 kg (4.3%)	70 %	1034
Grain	Viking melanoidynowy	0.5 kg (4.3%)	75 %	60
Grain	Jęczmień palony	0.5 kg (4.3%)	55 %	985
Grain	Strzegom Pilzneński	2.5 kg (21.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	10 %
Boil	Simcoe	25 g	40 min	13.2 %
Boil	Citra	25 g	40 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	80 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	wanilia	10 g	Boil	10 min