

## RIS + wyśładzanie na Braggota

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **37**
- SRM **54.1**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (43.5%)	80 %	5
Grain	Strzegom Monachijski typ II	3.5 kg (30.4%)	79 %	22
Grain	Pszeniczny	1 kg (8.7%)	85 %	4
Grain	Jęczmień palony	0.5 kg (4.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.3%)	68 %	1200
Grain	Strzegom Karmel 600	0.5 kg (4.3%)	68 %	601
Grain	Płatki owsiane	0.5 kg (4.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale