

Rye RIS

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **71**
- SRM **65.2**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **180 min**
- Evaporation rate **15 %/h**
- Boil size **16.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 3 kg (46.9%) | 80 % | 5 |
| Grain | Żytńi | 2 kg (31.3%) | 85 % | 8 |
| Grain | Wheat, Roasted | 0.5 kg (7.8%) | 54.3 % | 837 |
| Grain | Special B Malt | 0.3 kg (4.7%) | 65.2 % | 315 |
| Grain | Weyermann Caramunich 3 | 0.3 kg (4.7%) | 76 % | 150 |
| Grain | Weyermann - Dehusked Carafa III | 0.3 kg (4.7%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|---------|--------|
| Water Agent | Węglan wapnia | 1 g | Mash | 60 min |