

rysiek

- Gravity **32 BLG**
- ABV **16.3 %**
- IBU **85**
- SRM **47.8**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.8 kg (64.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (22.2%) | 79 % | 22 |
| Grain | Biscuit Malt | 0.5 kg (5.6%) | 79 % | 45 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.3%) | 68 % | 1200 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (3.3%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.1 kg (1.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Warrior | 50 g | 60 min | 15.5 % |
| Aroma (end of boil) | Magnat | 50 g | 20 min | 11.2 % |