

# Ryżowe

- Gravity **14.2 BLG**
- ABV ---
- IBU **42**
- SRM **2.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	5 kg (83.3%)	80.5 %	2
Grain	Rice, Flaked	1 kg (16.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Simcoe	15 g	15 min	13 %
Aroma (end of boil)	Amarillo	20 g	1 min	9.5 %
Aroma (end of boil)	Simcoe	20 g	1 min	13 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Simcoe	30 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale