Jasne ryżowe

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.76 kg *(76.7%)*	80 %	7
Grain	Płatki owsiane	0.24 kg *(6.7%)*	85 %	3
Grain	Rice, Flaked	0.6 kg *(16.7%)*	1 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	12 g	70 min	4.5 %
Boil	Lublin (Lubelski)	12 g	20 min	4 %
Boil	Lublin (Lubelski)	12 g	5 min	4 %