

Ryż, Challenger, Izabella 14 Blg

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **3.1**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 | Strzegom Pilzneński | 6 kg (92.3%) | --- % | 3 |
| Adjunct | płatki ryżowe | 0.5 kg (7.7%) | --- % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Challenger | 50 g | 60 min | 7 % |
| Boil | Magnum | 10 g | 60 min | 10 % |
| Boil | Challenger | 15 g | 15 min | 7 % |
| Boil | Izabella | 15 g | 15 min | 5 % |
| Boil | Challenger | 15 g | 1 min | 7 % |
| Boil | Izabella | 15 g | 1 min | 5 % |
| Dry Hop | Challenger | 20 g | 7 day(s) | 7 % |
| Dry Hop | Izabella | 20 g | 7 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |