

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 |