Jasne Ryżowe 12

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **16**
- SRM **4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- 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	4.6 kg *(76.7%)*	80 %	4
Grain	Rice, Flaked	1 kg *(16.7%)*	70 %	2
Grain	Płatki owsiane	0.4 kg *(6.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Liberty	20 g	70 min	4.5 %
Boil	Liberty	20 g	20 min	4.5 %
Boil	Liberty	20 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
s 04	Ale	Dry	11.5 g	fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.