

## #01\_2019 Ryżowe BIAB

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **35 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (70%)	82 %	4
Grain	Rice, Flaked	1.5 kg (30%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	20 min	8.3 %
Boil	Centennial	25 g	10 min	8.3 %
Boil	Sorachi Ace	50 g	5 min	10 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile