

# Challenger Rice 12 BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **2.7**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (85.7%)	--- %	3
Grain	płatki ryżowe	0.5 kg (14.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	5.5 %
Boil	Challenger	20 g	15 min	5.5 %
Boil	Challenger	30 g	3 min	5.5 %
Dry Hop	Challenger	20 g	7 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis