

new england dzikie i rozpęd dla ris a

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **5.1**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **15 C**, Time **78 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **14.3C**
- Add grains
- Keep mash **78 min** at **15C**
- Keep mash **60 min** at **68C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (93.8%)	80 %	7
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	15 min	12 %
Whirlpool	Citra	25 g	20 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
amalgamation	Ale	Slant	0.8 ml	---
Hazy daze	Ale	Slant	1.5 ml	---
us-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	50 g	Mash	60 min