

# Ryżowa Moc

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- Gravity **19.4 BLG**
- ABV ---
- IBU **51**
- SRM **4.4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **70 C**, Time **120 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **120 min** at **70C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (53%)	81 %	4
Grain	Rice	2 kg (30.3%)	70 %	2
Grain	Oats, Flaked	0.6 kg (9.1%)	80 %	2
Sugar	Candi Sugar, Clear	0.5 kg (7.6%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.8 %
Boil	Lublin (Lubelski)	20 g	60 min	5.1 %
Boil	Lublin (Lubelski)	30 g	20 min	5.1 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Slant	100 ml	Fermentum Mobile