

ryżowe ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **4**
- Style **Specialty Beer**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 | Pilzneński Viking malt | 4.5 kg (75%) | 80 % | 4 |
| Grain | płatki ryżowe | 1 kg (16.7%) | 70 % | 2 |
| Grain | Pszeniczny Viking Malt | 0.5 kg (8.3%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | Sabro | 20 g | 60 min | 13.9 % |
| Aroma (end of boil) | Summit USA | 30 g | 10 min | 14.3 % |
| Dry Hop | Cascade USA (PL) | 50 g | 7 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| FM55 Zielone Wzgórze | Ale | Slant | 200 ml | --- |