

# Jasne Ryzowe 12

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **16**
- SRM **4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- 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	Strzegom Pilzneński	4.6 kg (76.7%)	80 %	4
Grain	Rice, Flaked	1 kg (16.7%)	70 %	2
Grain	Płatki owsiane	0.4 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Liberty	20 g	70 min	4.5 %
Boil	Liberty	20 g	20 min	4.5 %
Boil	Liberty	20 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s 04	Ale	Dry	11.5 g	fermentis