

jasne ryżowe 2.0

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2 %**
- Size with trub loss **12.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (79.3%)	80 %	4
Grain	Oats, Flaked	0.2 kg (6.9%)	80 %	2
Grain	Rice, Flaked	0.4 kg (13.8%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	10 g	70 min	5 %
Boil	Ahtanum	10 g	20 min	5 %
Aroma (end of boil)	Ahtanum	10 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis