

ryżowy kamikaze

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rice, Flaked	2 kg (50%)	70 %	2
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnat	10 g	60 min	14.8 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	7 min	4 %
Dry Hop	Cascade PL	15 g	10 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	200 ml	---