

Ryży Lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.3**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Ryż biały	0.5 kg (11.1%)	80 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	15.5 %
Boil	Cascade PL	20 g	10 min	7.8 %
Whirlpool	Citra	30 g	10 min	15.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Diamond lager	Lager	Slant	80 ml	Lallemand

Notes

- Ryż lekko rozdrobniony w śrutowniku i ugotowany. Dodany do zacierania od początku
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