

## #8 Piwo ryżowe

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **17**
- SRM **4.4**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

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

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type    | Name                | Amount         | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain   | Strzegom Pilzneński | 6.9 kg (79.3%) | 80 %  | 4   |
| Grain   | Płatki owsiane      | 0.6 kg (6.9%)  | 60 %  | 3   |
| Adjunct | Rice, Flaked        | 1.2 kg (13.8%) | 70 %  | 2   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 70 min | 4 %        |
| Boil    | Lublin (Lubelski) | 30 g   | 30 min | 4 %        |
| Boil    | Lublin (Lubelski) | 30 g   | 5 min  | 4 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |