

## #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