

# Jasne ryżowe 12 blg

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **13**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.26 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69.6C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess LME - Pilsen Light	4.6 kg (76.7%)	78 %	4
Adjunct	Platki owsiane	0.4 kg (6.7%)	85 %	3
Adjunct	płatki ryżowe	1 kg (16.7%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	70 min	3.8 %
Boil	Lomik	20 g	20 min	3.8 %
Boil	Lomik	20 g	5 min	3.8 %

## Yeasts

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