

# Jasne Ryzowe 12

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **16**
- SRM **4**

## 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 **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.6 kg (76.7%) | 80 %  | 4   |
| Grain | Rice, Flaked        | 1 kg (16.7%)   | 70 %  | 2   |
| Grain | Płatki owsiane      | 0.4 kg (6.7%)  | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Liberty | 20 g   | 70 min | 4.5 %      |
| Boil    | Liberty | 20 g   | 20 min | 4.5 %      |
| Boil    | Liberty | 20 g   | 5 min  | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s 04 | Ale  | Dry  | 11.5 g | fermentis  |