

# jasne ryżowe

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **4**

## Batch size

- Expected quantity of finished beer **10.8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (76.7%)	80 %	4
Grain	Oats, Malted	0.2 kg (6.7%)	80 %	2
Grain	Rye, Flaked	0.5 kg (16.7%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	12 g	60 min	4.2 %
Boil	Lomik	9 g	20 min	4.2 %
Boil	Lomik	9 g	5 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---