

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 | --- |