

# Ryż

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- Gravity **13.1 BLG**
- ABV ---
- IBU **13**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (78.1%)	80 %	4
Grain	Płatki owsiane	0.2 kg (6.3%)	85 %	3
Grain	Rice, Flaked	0.5 kg (15.6%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	1 min	3.8 %
Aroma (end of boil)	Lomik	20 g	45 min	3.8 %