

new england dzikie i rozpęd dla ris a

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **5.1**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **15 C**, Time **78 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **14.3C**
- Add grains
- Keep mash **78 min** at **15C**
- Keep mash **60 min** at **68C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6 kg (93.8%) | 80 % | 7 |
| Grain | Płatki owsiane | 0.4 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | Citra | 25 g | 15 min | 12 % |
| Whirlpool | Citra | 25 g | 20 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| amalgamation | Ale | Slant | 0.8 ml | --- |
| Hazy daze | Ale | Slant | 1.5 ml | --- |
| us-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 50 g | Mash | 60 min |