

# Pils Ryzowy

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **19**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess DME - Pilsen Light	7.5 kg (78.9%)	95 %	4
Grain	Rice, Flaked	1.5 kg (15.8%)	70 %	2
Grain	Karmelowy Czerwony	0.5 kg (5.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	25 g	60 min	5.3 %
Boil	Motueka	10 g	50 min	5.3 %
Boil	Motueka	10 g	40 min	5.3 %
Boil	Motueka	10 g	30 min	5.3 %
Boil	Motueka	10 g	20 min	5.3 %
Whirlpool	Citra	20 g	5 min	12 %
Whirlpool	Motueka	35 g	5 min	5.3 %
Whirlpool	Amarillo	20 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s23	Lager	Dry	34.5 g	---