

# Pipa na ryżowisku

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **21**
- SRM **2.4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **20 min** at **73C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (66.7%)   | 80 %  | 4   |
| Grain | Ryż                 | 1.5 kg (33.3%) | 80 %  | 0   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Lomik | 30 g   | 60 min | 4 %        |
| Aroma (end of boil) | Lomik | 100 g  | 5 min  | 3.8 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S04  | Ale  | Dry  | 11 g   | Fermentis  |