

# Ryżowe jasne

- Gravity **11.7 BLG**
- ABV ---
- IBU **45**
- SRM **3.3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rice, Flaked	2 kg (45.5%)	70 %	2
Grain	Strzegom Pilzneński	1.5 kg (34.1%)	80 %	4
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3
Grain	Pszeniczny	0.5 kg (11.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	55 min	11.2 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis