

Ryż, Challenger, Izabella 14 Blg

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **3.1**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (92.3%)	--- %	3
Adjunct	płatki ryżowe	0.5 kg (7.7%)	--- %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	Magnum	10 g	60 min	10 %
Boil	Challenger	15 g	15 min	7 %
Boil	Izabella	15 g	15 min	5 %
Boil	Challenger	15 g	1 min	7 %
Boil	Izabella	15 g	1 min	5 %
Dry Hop	Challenger	20 g	7 day(s)	7 %
Dry Hop	Izabella	20 g	7 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis