

Ryżowa Moc

- Gravity **19.4 BLG**
- ABV ---
- IBU **51**
- SRM **4.4**
- 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 **15 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **70 C**, Time **120 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **120 min** at **70C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Pilzneński | 3.5 kg (53%) | 81 % | 4 |
| Grain | Rice | 2 kg (30.3%) | 70 % | 2 |
| Grain | Oats, Flaked | 0.6 kg (9.1%) | 80 % | 2 |
| Sugar | Candi Sugar, Clear | 0.5 kg (7.6%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 11.8 % |
| Boil | Lublin (Lubelski) | 20 g | 60 min | 5.1 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 5.1 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|-------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Slant | 100 ml | Fermentum Mobile |