

# ryżowe ale

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **4**
- Style **Specialty Beer**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking malt	4.5 kg (75%)	80 %	4
Grain	płatki ryżowe	1 kg (16.7%)	70 %	2
Grain	Pszeniczny Viking Malt	0.5 kg (8.3%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	20 g	60 min	13.9 %
Aroma (end of boil)	Summit USA	30 g	10 min	14.3 %
Dry Hop	Cascade USA (PL)	50 g	7 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	200 ml	---