

# Ryżowy lager

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **21**
- SRM **3.2**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **25 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **25 min** at **70C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (66%)	81 %	4
Grain	Rice, Flaked	1 kg (18.9%)	70 %	2
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Grain	enzymatyczny	0.3 kg (5.7%)	76 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Whirlpool	lunga	35 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	250 g	Fermentis