

# Rice Lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **2.7**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42.4 liter(s)**
- Total mash volume **54.5 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **42.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **35.8 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	8.3 kg (68.6%)	80.5 %	2
Grain	Rice, Flaked	2.3 kg (19%)	70 %	2
Grain	Płatki owsiane	1.5 kg (12.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	37 g	60 min	4.6 %
Boil	Lomik	28 g	20 min	4.6 %
Aroma (end of boil)	Lomik	28 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	64.82 ml	White Labs