

## Golden sun rice

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **3.3**
- Style **American Pale 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name         | Amount         | Yield  | EBC |
|-------|--------------|----------------|--------|-----|
| Grain | Pilzneński   | 2.7 kg (64.3%) | 80 %   | 4   |
| Grain | Caramel Pils | 0.3 kg (7.1%)  | 78 %   | 4   |
| Grain | Rye, Flaked  | 1.2 kg (28.6%) | 78.3 % | 4   |

### Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Lemon drop  | 10 g   | 60 min | 4.6 %      |
| Boil    | Rakau (NZ)  | 20 g   | 15 min | 9.5 %      |
| Boil    | Sorachi Ace | 30 g   | 5 min  | 10 %       |
| Boil    | Lemon drop  | 20 g   | 10 min | 4.6 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |