

Golden sun rice

- 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 |