Golden SunRice 12 BLG TB

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

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

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.4 kg *(64.5%)*	80 %	4
Grain	Weyermann - Carapils	0.37 kg *(7%)*	78 %	4
Grain	Rice, Flaked	1.5 kg *(28.5%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Zythos	8 g	60 min	11 %
Boil	Rakau (NZ)	25 g	15 min	9.5 %
Boil	Zythos	22 g	10 min	11 %
Boil	Sorachi Ace	25 g	5 min	10 %
Dry Hop	Rakau (NZ)	100 g	2 day(s)	9.5 %
Dry Hop	Nelson Sauvin	100 g	2 day(s)	11 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.