Golden sun rice - nowe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.6**
- 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 **30 min**
- Evaporation rate **5 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

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

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(65.2%)*	80 %	4
Grain	Rye, Flaked	1.2 kg *(26.1%)*	78.3 %	4
Grain	Caramel Pils	0.4 kg *(8.7%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop 2019	20 g	30 min	5.1 %
Boil	Lemon drop 2019	30 g	5 min	5.1 %
Aroma (end of boil)	Citra 2020	20 g	5 min	12.6 %
Whirlpool	Citra 2020	30 g	10 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile

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