

patry sour mango sticky rice

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **5**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (63.6%)	80 %	7
Grain	Płatki owsiane	1 kg (18.2%)	60 %	3
Sugar	maltodekstryna	1 kg (18.2%)	--- %	---