

Rice New Zealand Pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **53**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **10 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **64C**
- Keep mash **10 min** at **70C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.8 kg (55.4%)	82 %	4
Grain	Rice, Flaked	1.25 kg (38.5%)	70 %	2
Grain	Weyermann - Carapils	0.2 kg (6.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	12 g	60 min	13.9 %
Whirlpool	Pacific Gem	20 g	15 min	15.3 %
Whirlpool	Rakau (NZ)	20 g	15 min	9.5 %
Dry Hop	WAI-ITI	25 g	3 day(s)	4.1 %
Dry Hop	Pacific Gem	25 g	3 day(s)	15.3 %
Dry Hop	Rakau (NZ)	25 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM50 Kłosy Kansas	Wheat	Slant	200 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa mrożona	80 g	Boil	10 min
Spice	zest z limonki	150 g	Secondary	3 day(s)