

American Rice Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **3.6**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **67 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Soufflet Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Rice, Flaked | 1 kg (16.7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil | Magnat | 25 g | 20 min | 10.5 % |
| Boil | Magnum | 15 g | 20 min | 10.5 % |
| Whirlpool | Nelson Sauvín 2019 | 50 g | 0 min | 11 % |
| Whirlpool | Motueka | 50 g | 0 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|------|
| Water Agent | kwas mlekowy | 8 g | Mash | --- |