

Nowozelandzki ryż

- Gravity **13.7 BLG**
- ABV ---
- IBU **25**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **65 C**, Time **180 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **180 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (60%) | 79 % | 6 |
| Grain | Rice, Flaked | 2 kg (40%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 20 g | 20 min | 11 % |
| Aroma (end of boil) | Nelson Sauvín | 30 g | 5 min | 11 % |
| Dry Hop | Nelson Sauvín | 20 g | 7 day(s) | 11 % |
| Dry Hop | Nelson Sauvín | 30 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | chlerek wapnia | 15 g | Mash | --- |
| Water Agent | gips piwowarski | 5 g | Mash | --- |

| | | | | |
|--------|----------------|-----|------|-------|
| Fining | mech irlandcki | 5 g | Boil | 5 min |
|--------|----------------|-----|------|-------|