

Rice Lager

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **3.5**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **43.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **43.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (70.6%) | 80 % | 4 |
| Grain | Rice, Flaked | 1.5 kg (17.6%) | 70 % | 2 |
| Grain | Płatki owsiane | 1 kg (11.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Tradition | 23 g | 60 min | 5.2 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.7 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 15 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| W34/70 Gozdawa | Lager | Dry | 36 g | Gozdawa |

Notes

- gęstość początkowa: 13,8 plato (refraktometr) gęstwa drożdżowa wlp 830
gęstość końcowa: 7,2 plato (refraktometr)

Bardzo dobre piwo, lekko słodkawe przez szczep drożdży. Następnym razem zrobić na wlp800

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

Nov 8, 2023, 10:35 AM