

# Rice Nelson APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

| Type    | Name          | Amount       | Yield | EBC |
|---------|---------------|--------------|-------|-----|
| Grain   | Pilzneński    | 4.3 kg (86%) | 81 %  | 4   |
| Adjunct | płatki ryżowe | 0.7 kg (14%) | 80 %  | --- |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Mosaic        | 5 g    | 50 min   | 10.4 %     |
| Boil    | Nelson Sauvín | 5 g    | 50 min   | 10.6 %     |
| Boil    | Nelson Sauvín | 15 g   | 20 min   | 10.6 %     |
| Boil    | Mosaic        | 10 g   | 20 min   | 10 %       |
| Boil    | Nelson Sauvín | 20 g   | 1 min    | 10.6 %     |
| Boil    | Mosaic        | 13 g   | 1 min    | 10.4 %     |
| Dry Hop | Nelson Sauvín | 30 g   | 5 day(s) | 10.6 %     |
| Dry Hop | Nelson Sauvín | 30 g   | 3 day(s) | 10.6 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 2.38 g | Boil    | 10 min |