

Golden sun rice nelson

- Gravity **10 BLG**
- ABV **4 %**
- IBU **33**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Golden ale	2.5 kg (62.5%)	80 %	14
Grain	Caramel Pils	0.3 kg (7.5%)	78 %	4
Grain	Rye, Flaked	1.2 kg (30%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	5 g	60 min	10 %
Boil	Rakau (NZ)	20 g	15 min	9.5 %
Boil	Lemon drop	20 g	10 min	4.6 %
Boil	Nelson Sauvignon	30 g	5 min	10 %
Whirlpool	Nelson Sauvignon	15 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis