

RICEPILS

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **5.1**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	5 kg (82%)	80 %	5
Grain	Caramel/Crystal Malt - 40L	0.1 kg (1.6%)	74 %	150
Grain	Rice, Flaked	1 kg (16.4%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	20 g	60 min	6.4 %
Boil	Motueka	20 g	15 min	6.4 %
Boil	Motueka	30 g	10 min	6.4 %
Boil	Motueka	30 g	5 min	6.4 %

Yeasts

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