

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 Sauvignon	20 g	20 min	11 %
Aroma (end of boil)	Nelson Sauvignon	30 g	5 min	11 %
Dry Hop	Nelson Sauvignon	20 g	7 day(s)	11 %
Dry Hop	Nelson Sauvignon	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 irlandzki	5 g	Boil	5 min
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