

## Golden sun rice - nowe

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.6**
- 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 **30 min**
- Evaporation rate **5 %/h**
- Boil size **22.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

### Fermentables

| Type  | Name         | Amount         | Yield  | EBC |
|-------|--------------|----------------|--------|-----|
| Grain | Pilznieński  | 3 kg (65.2%)   | 80 %   | 4   |
| Grain | Rye, Flaked  | 1.2 kg (26.1%) | 78.3 % | 4   |
| Grain | Caramel Pils | 0.4 kg (8.7%)  | 78 %   | 4   |

### Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Lemon drop 2019 | 20 g   | 30 min | 5.1 %      |
| Boil                | Lemon drop 2019 | 30 g   | 5 min  | 5.1 %      |
| Aroma (end of boil) | Citra 2020      | 20 g   | 5 min  | 12.6 %     |
| Whirlpool           | Citra 2020      | 30 g   | 10 min | 12.6 %     |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 100 ml | Fermentum Mobile |