

Rice Citrus Sour Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **64 C**, Time **10 min**
- Temp **69 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **50 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (50%) | 81 % | 4 |
| Grain | Płatki ryżowe | 1 kg (33.3%) | 80 % | 1 |
| Grain | Pszeniczny | 0.3 kg (10%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (6.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Cascade PL | 15 g | 10 min | 5.2 % |
| Boil | Simcoe | 15 g | 10 min | 13.2 % |
| Dry Hop | Cascade PL | 15 g | 3 day(s) | 5.2 % |
| Dry Hop | Simcoe | 15 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|--------|
| Flavor | trawa cytrynowa mrożona | 10 g | Boil | 10 min |
| Flavor | skórka cytryny suszona | 15 g | Boil | 5 min |
| Flavor | skórka pomarańczy suszona | 10 g | Boil | 5 min |

Notes

- Zacierać na słodko, ryż mocno odfermentowuje, efektem może być wytrawne, puste piwo. Kleikować (skrobia z ryżu trudniejsza do wyekstrahowania). Po filtracji zagotować piwo (10-15 minut), nie dodawać chmielu. Zlać do czystego fermentora (bardzo dbać o czystość przy tym procesie) i zadać bakterie kwasu mlekowego (probiotyki) na 2 dni, odstawić w ciepłe miejsce, obok kaloryfera. Po 48 godzinach zagotować i nachmilić piwo.
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