

# Rice Nelson APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (86%)	81 %	4
Adjunct	płatki ryżowe	0.7 kg (14%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	50 min	10.4 %
Boil	Nelson Sauvin	5 g	50 min	10.6 %
Boil	Nelson Sauvin	15 g	20 min	10.6 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Nelson Sauvin	20 g	1 min	10.6 %
Boil	Mosaic	13 g	1 min	10.4 %
Dry Hop	Nelson Sauvin	30 g	5 day(s)	10.6 %
Dry Hop	Nelson Sauvin	30 g	3 day(s)	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	2.38 g	Boil	10 min