

# Rice Lager

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **3.5**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **43.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **29.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **43.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (70.6%)	80 %	4
Grain	Rice, Flaked	1.5 kg (17.6%)	70 %	2
Grain	Płatki owsiane	1 kg (11.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	23 g	60 min	5.2 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.7 %
Aroma (end of boil)	Hallertau Mittelfruh	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70 Gozdawa	Lager	Dry	36 g	Gozdawa

## Notes

- gęstość początkowa: 13,8 plato (refraktometr) gęstwa drożdżowa wlp 830  
gęstość końcowa: 7,2 plato (refraktometr)

Bardzo dobre piwo, lekko słodkawe przez szczep drożdży. Następnym razem zrobić na wlp800

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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