

Rice lager with lutra

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **20**
- SRM **3.5**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **40 C**, Time **1 min**
- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (54.8%) | 80 % | 5 |
| Grain | Rice, Flaked | 1.5 kg (41.1%) | 70 % | 2 |
| Grain | Dark munich | 0.1 kg (2.7%) | 95 % | 59 |
| Grain | Honey Malt | 0.05 kg (1.4%) | 80 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 22 g | 60 min | 4.5 % |
| Whirlpool | Galaxy | 15 g | 20 min | 15 % |
| Dry Hop | Cascade | 25 g | 2 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| FM704 | Ale | Slant | 200 ml | --- |