

# RICEPILS

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **5.1**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name                                   | Amount        | Yield | EBC |
|-------|----------------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilznieński 6-rzędowy | 5 kg (82%)    | 80 %  | 5   |
| Grain | Caramel/Crystal Malt - 40L             | 0.1 kg (1.6%) | 74 %  | 150 |
| Grain | Rice, Flaked                           | 1 kg (16.4%)  | 70 %  | 2   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Motueka | 20 g   | 60 min | 6.4 %      |
| Boil    | Motueka | 20 g   | 15 min | 6.4 %      |
| Boil    | Motueka | 30 g   | 10 min | 6.4 %      |
| Boil    | Motueka | 30 g   | 5 min  | 6.4 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 22 g   | Fermentis  |