



LAGERS



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BREW # _____

DATE BREWED _____

DATE PACKAGED _____

RICE CRISPY

ALL GRAIN RECIPE KIT - 23L Batch



4.8% ABV - 22 IBU (BR 0.5#)

The kind of beer that disappears faster than you expect, RICE CRISPY is as crisp as it gets. Built on a base of premium pilsner malt and smooth rice with a delicate floral hop aroma, it finishes with a razor clean and refreshing snap!

INGREDIENTS

- Pilsner Malt - 3.1kg
- Flaked Rice - 1.5kg
- Dextrin Malt - 200g
- Acidulated Malt - 200g

YEAST**

LalBrew Diamond Lager 11g
(2 packs recommended)

HOPS

Hallertau Mittelfruh - 100g

EXTRAS

Rice Hulls, Whirlfloc Tablet, Yeast Nutrient

RECIPE NOTES

Stir the Rice Hulls in well when mashing in as the rice can become quite sticky. Sparge slowly. A 'diacetyl rest' (ie ramping the temperature at the end of fermentation) is recommended.

** Default Kit ingredients. Whirlfloc and Nutrient sold separately.

HOPS MALT

WATER PROFILE

LAGER
Ca² 50, Cl 35, SO₄²⁻ 80
Target Mash pH: 5.3

WATER ADDITIONS (RO Water)

Calcium Sulphate: 4g
Magnesium Sulphate: 1g
Calcium Chloride: 2g

WATER ADDITIONS (Brisbane Tap)

Calcium Sulphate: 4g
Potassium Metabisulphite: 1/4 teaspoon

BREW DAY NUMBERS



^BATCH SIZE	23L	
TOTAL WATER	32.5L	
MASH WATER	18.5L	
SPARGE WATER	14L	
MASH TEMP	60min @ 65°C	
MASH TIME	60m	
^BOIL VOLUME	29L	RECORDED
BOIL TIME	70m	NUMBERS
^PRE-BOIL GRAVITY	1.039	_____
ORIGINAL GRAVITY	1.045	_____
MASH EFFICIENCY	75%	

BOIL ADDITIONS (70min boil)



↓	60 min	40g HALLERTAU MF
	10 min	20g HALLERTAU MF
	5 min	Whirlfloc Tablet, 1 tsp Yeast Nutrient
	0 min	Turn off heat
CHILL to 10°C		TRANSFER TO FERMENTER

FERMENT	11°C until ferment slows
RAISE TEMP	14°C for 2 days
DIACETYL REST	18°C for 2 days
COLD CRASH & CONDITION	In fermenter or keg until clear
	Additional lagering/cold conditioning time will drop proteins and yeast out of suspension and give a much cleaner overall flavour.
	This beer will reward your patience.

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.



BREWER'S NOTES

eg. check SG, Final Gravity, ABV...