

Misato Rice Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **6.5**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **78C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Rice, Flaked | 1 kg (20.6%) | 70 % | 2 |
| Grain | Viking Pale Ale malt | 2.7 kg (55.7%) | 80 % | 5 |
| Grain | Rahr - Red Wheat Malt | 0.6 kg (12.4%) | 85 % | 70 |
| Grain | Platki owsiane | 0.55 kg (11.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|-----------|------------|
| Boil | Spalt | 15 g | 60 min | 5.5 % |
| Boil | Spalt | 15 g | 30 min | 5.5 % |
| Dry Hop | African Queen | 20 g | 14 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 11.5 g | safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|-----------|
| Spice | trawa cytrynowa | 10 g | Primary | 14 day(s) |

| | | | | |
|-------|----------------|------|------|--------|
| Other | mech irlandzki | 10 g | Boil | 10 min |
|-------|----------------|------|------|--------|