

# Rice apa

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **2.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type    | Name                | Amount     | Yield | EBC |
|---------|---------------------|------------|-------|-----|
| Grain   | Strzegom Pilzneński | 4 kg (80%) | 80 %  | 4   |
| Adjunct | Rice Hulls          | 1 kg (20%) | 50 %  | 0   |

## Hops

| Use for   | Name           | Amount | Time   | Alpha acid |
|-----------|----------------|--------|--------|------------|
| Boil      | Citra          | 25 g   | 15 min | 12 %       |
| Boil      | Sabro          | 20 g   | 15 min | 15 %       |
| Whirlpool | Sabro i. Citra | 60 g   | 25 min | 1 %        |

## Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale  | Liquid | 130 ml | White Labs |