

# Rice Belgian Ale

- Gravity **13 BLG**
- ABV ---
- IBU **62**
- SRM **4.5**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **83.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Rice, Flaked	1 kg (20%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	11 %
Aroma (end of boil)	Pacific Gem	10 g	10 min	15.3 %
Aroma (end of boil)	Dr Rudi	10 g	10 min	11.8 %
Aroma (end of boil)	Ahtanum	10 g	10 min	3.2 %
Whirlpool	Pacific Gem	10 g	0 min	15.3 %
Whirlpool	Dr Rudi	10 g	0 min	11.8 %
Whirlpool	Ahtanum	10 g	0 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M25 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's