polish rice ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(40.4%)*	81 %	4
Grain	Viking Pale Ale malt	2 kg *(40.4%)*	80 %	5
Grain	Rice, Flaked	0.5 kg *(10.1%)*	70 %	2
Grain	Płatki orkiszowe	0.25 kg *(5.1%)*	60 %	4
Grain	Pszeniczny	0.2 kg *(4%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	60 min	10.8 %
Boil	Marynka	10 g	60 min	10 %
Boil	Sybilla	10 g	30 min	3.5 %
Aroma (end of boil)	Sybilla	25 g	1 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	45 g	1 min	4 %
Aroma (end of boil)	Marynka	25 g	1 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand