

Rice APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **65 C**, Time **15 min**
- Temp **69 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **65C**
- Keep mash **15 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.6%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (26.3%)	81 %	6
Grain	Płatki ryżowe (błyskawiczne)	1.2 kg (21.1%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	50 min	7.8 %
Boil	Amarillo	10 g	20 min	7.8 %
Boil	Galaxy	10 g	20 min	15.5 %
Boil	Galaxy	10 g	15 min	15.5 %
Boil	Amarillo	10 g	10 min	7.8 %
Boil	Galaxy	10 g	10 min	15.5 %
Whirlpool	Galaxy	10 g	10 min	15.5 %
Whirlpool	Amarillo	10 g	10 min	7.8 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	0.3 ml	---