Rice Ale (golden SunRice)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

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

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg *(64.3%)*	81 %	4
Grain	Rice, Flaked	1.2 kg *(28.6%)*	70 %	2
Grain	Weyermann - Carapils	0.3 kg *(7.1%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	5 g	60 min	11 %
Boil	Rakau (NZ)	20 g	15 min	9.5 %
Boil	Zythos	20 g	10 min	11 %
Boil	Sorachi Ace	20 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.1 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	11 g	Boil	15 min

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