

# Rice Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.35 kg (68.5%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (15.7%)	81 %	6
Grain	Płatki owsiane	0.5 kg (7.9%)	85 %	3
Grain	Rice, Flaked	0.5 kg (7.9%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Eureka	30 g	60 min	13 %
Boil	Cascade PL	30 g	20 min	5.5 %