

# Rice Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3.8 kg (76%)	80.5 %	4
Grain	Caramel/Crystal Malt - 10L	0.7 kg (14%)	75 %	8
Grain	Rice, Flaked	0.5 kg (10%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Orbit	15 g	20 min	9.8 %
Boil	Motueka	15 g	20 min	8 %
Aroma (end of boil)	Orbit	15 g	2 min	9.8 %
Aroma (end of boil)	Motueka	15 g	2 min	8 %
Dry Hop	Orbit	20 g	7 day(s)	9.8 %
Dry Hop	Motueka	20 g	7 day(s)	8 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Suszone skórki cytryny	20 g	Boil	10 min