

# Rice Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.2**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.1 kg (71.4%)	81 %	4
Grain	Rice, Flaked	0.54 kg (18.4%)	70 %	2
Grain	Płatki owsiane	0.3 kg (10.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	10 g	60 min	3.8 %
Boil	Lomik	10 g	15 min	3.8 %
Boil	Lomik	10 g	5 min	3.8 %