

Rice apa

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **2.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (80%) | 80 % | 4 |
| Adjunct | Rice Hulls | 1 kg (20%) | 50 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|--------|------------|
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Sabro | 20 g | 15 min | 15 % |
| Whirlpool | Sabro i. Citra | 60 g | 25 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 130 ml | White Labs |