

# Rice Pale Ale - Simcoe, Zythos

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **2.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.1 kg (63.3%) | 82 %  | 4   |
| Grain | Rice, Flaked        | 1.5 kg (30.6%) | 70 %  | 2   |
| Grain | Viking Wheat Malt   | 0.3 kg (6.1%)  | 83 %  | 5   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Zythos | 11 g   | 60 min   | 9.2 %      |
| Boil                | Zythos | 12 g   | 20 min   | 9.2 %      |
| Boil                | Simcoe | 12 g   | 20 min   | 11.5 %     |
| Boil                | Zythos | 17 g   | 5 min    | 9.2 %      |
| Boil                | Simcoe | 17 g   | 5 min    | 11.5 %     |
| Aroma (end of boil) | Zythos | 35 g   | 5 min    | 9.2 %      |
| Aroma (end of boil) | Simcoe | 35 g   | 5 min    | 11.5 %     |
| Whirlpool           | Zythos | 35 g   | 0 min    | 9.2 %      |
| Whirlpool           | Simcoe | 35 g   | 0 min    | 11.5 %     |
| Dry Hop             | Zythos | 60 g   | 4 day(s) | 9.2 %      |
| Dry Hop             | Simcoe | 60 g   | 4 day(s) | 11.5 %     |

## Yeasts

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

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11.5 g        | ---               |
| Safale S-04  | Ale         | Dry         | 6 g           | ---               |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Fining      | Mech irlandzki | 5 g           | Boil           | 10 min      |