

# Rice pale ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **95**
- SRM **3.1**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (57.1%)	82 %	4
Grain	Briess - Carapils Malt	0.25 kg (4.8%)	74 %	3
Grain	Rice, Flaked	2 kg (38.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Chinook	50 g	20 min	13 %
Whirlpool	Galaxy	50 g	20 min	15 %
Dry Hop	Nelson Sauvignon	50 g	5 day(s)	11 %
Dry Hop	Galaxy	25 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale