

# Misato Rice Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **6.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **78C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rice, Flaked	1 kg (20.6%)	70 %	2
Grain	Viking Pale Ale malt	2.7 kg (55.7%)	80 %	5
Grain	Rahr - Red Wheat Malt	0.6 kg (12.4%)	85 %	70
Grain	Platki owsiane	0.55 kg (11.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	15 g	60 min	5.5 %
Boil	Spalt	15 g	30 min	5.5 %
Dry Hop	African Queen	20 g	14 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11.5 g	safale

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	10 g	Primary	14 day(s)

Other	mech irlandzki	10 g	Boil	10 min
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