

## Rice Ale (golden SunRice)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.2**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12.2 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (64.3%)	81 %	4
Grain	Rice, Flaked	1.2 kg (28.6%)	70 %	2
Grain	Weyermann - Carapils	0.3 kg (7.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	5 g	60 min	11 %
Boil	Rakau (NZ)	20 g	15 min	9.5 %
Boil	Zythos	20 g	10 min	11 %
Boil	Sorachi Ace	20 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.1 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	11 g	Boil	15 min