

Rice Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilznieński | 2.1 kg (71.4%) | 81 % | 4 |
| Grain | Rice, Flaked | 0.54 kg (18.4%) | 70 % | 2 |
| Grain | Płatki owsiane | 0.3 kg (10.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lomik | 10 g | 60 min | 3.8 % |
| Boil | Lomik | 10 g | 15 min | 3.8 % |
| Boil | Lomik | 10 g | 5 min | 3.8 % |