

# RICE APA SH CASCADE

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (89.3%)	82 %	4
Grain	Rice, Flaked	0.5 kg (8.9%)	70 %	2
Sugar	Candi Sugar, Clear	0.1 kg (1.8%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	10 min	6 %
Aroma (end of boil)	Cascade	50 g	1 min	6 %
Whirlpool	Cascade	50 g	30 min	6 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowaraki	4 g	Mash	60 min
Fining	Mech irlandzki	4 g	Boil	10 min