

# Rice APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.09 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.05 kg (50.4%)	85 %	7
Grain	Viking Pale Ale malt	2 kg (33.1%)	80 %	5
Grain	Rice, Flaked	1 kg (16.5%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	15 g	60 min	13 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Citra	20 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis