

# Rice Herbal Pale ale

---

- Gravity **11.9 BLG**
- ABV ---
- IBU **48**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.3 kg (69.4%)	85 %	7
Grain	Rice, Flaked	1 kg (16.1%)	70 %	2
Grain	Bestmaltz Caramel pils	0.4 kg (6.5%)	75 %	5
Grain	Pszeniczny	0.5 kg (8.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	16.7 %
Boil	Warrior	10 g	30 min	16.7 %
Boil	Citra	10 g	20 min	13.5 %
Boil	Citra	10 g	15 min	13.5 %
Whirlpool	Citra	20 g	0 min	13.5 %
Dry Hop	Citra	30 g	5 day(s)	13.5 %
Dry Hop	Centennial	35 g	5 day(s)	10.5 %
Dry Hop	Cascade	35 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP008 - East Coast Ale Yeast	Ale	Liquid	35 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	30 g	Boil	15 min
Other	herbata lemoniada iced tea i hiszpańska mandarynka (five o'clock)	50 g	Boil	0 min