

# Rice Pale Ale - Mosaic, Simcoe #End Of Era

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.75 kg (63.6%)	82 %	4
Grain	Rice, Flaked	0.8 kg (29.1%)	70 %	2
Grain	Viking Wheat Malt	0.2 kg (7.3%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	20 min	11.8 %
Boil	Simcoe	5 g	20 min	12.8 %
Boil	Mosaic	6 g	5 min	11.8 %
Boil	Simcoe	5 g	5 min	12.8 %
Aroma (end of boil)	Mosaic	15 g	5 min	11.8 %
Aroma (end of boil)	Simcoe	15 g	5 min	12.8 %
Whirlpool	Mosaic	15 g	0 min	11.8 %
Whirlpool	Simcoe	15 g	0 min	12.8 %
Dry Hop	Mosaic	25 g	4 day(s)	11.8 %
Dry Hop	Simcoe	25 g	4 day(s)	12.8 %

## Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min