

# Rice Pale Ale - Mosaic, Simcoe, Zest

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (66.7%)	82 %	4
Grain	Rice, Flaked	1.33 kg (29.6%)	70 %	2
Grain	Viking Wheat Malt	0.17 kg (3.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	8 g	60 min	11.5 %
Boil	Simcoe	8 g	60 min	12.6 %
Boil	Mosaic	9 g	20 min	11.5 %
Boil	Simcoe	9 g	20 min	12.6 %
Aroma (end of boil)	Mosaic	25 g	5 min	11.5 %
Aroma (end of boil)	Simcoe	25 g	5 min	12.6 %
Whirlpool	Mosaic	30 g	0 min	11.5 %
Whirlpool	Simcoe	30 g	0 min	12.6 %
Dry Hop	Mosaic	40 g	4 day(s)	11.5 %
Dry Hop	Simcoe	40 g	4 day(s)	12.6 %

## Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Flavor	Zest z pomarańczy	10 g	Secondary	7 day(s)
Zest z dwóch pomarańczy				
Flavor	Zest z grefruta	10 g	Secondary	7 day(s)
Zest z jednego grefruta				

### Notes

- Plan jest żeby przy przelewaniu na cichą warkę podzielić na dwa wiadra i do jednego dodać zest i chmiel a do drugiego tylko chmiel.  
*Feb 21, 2020, 11:01 AM*