

Rice Ale (golden SunRice)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.7 kg (64.3%) | 81 % | 4 |
| Grain | Rice, Flaked | 1.2 kg (28.6%) | 70 % | 2 |
| Grain | Weyermann - Carapils | 0.3 kg (7.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Zythos | 5 g | 60 min | 11 % |
| Boil | Rakau (NZ) | 20 g | 15 min | 9.5 % |
| Boil | Zythos | 20 g | 10 min | 11 % |
| Boil | Sorachi Ace | 20 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 11.1 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 11 g | Boil | 15 min |