

# Rice Australian PA - Ella & Vic Secret

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.1 kg (80%)	79 %	6
Grain	Rice, Flaked	0.4 kg (15.2%)	70 %	2
Grain	Carahell	0.125 kg (4.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	20 g	15 min	14.6 %
Boil	Vic Secret	10 g	0 min	18 %
Boil	Ella (AUS)	10 g	0 min	14.6 %
Dry Hop	Vic Secret	40 g	3 day(s)	18 %
Dry Hop	Ella (AUS)	20 g	3 day(s)	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	60 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	0 min