

RICE BEER

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **52**
- SRM **3.3**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (51.7%)	75 %	4
Grain	Weyermann - Carapils	2 kg (34.5%)	75 %	4
Adjunct	PŁATKI RYŻOWE	0.8 kg (13.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	14.5 %
Boil	Equinox	20 g	30 min	14.5 %
Boil	Equinox	10 g	10 min	14.5 %
Dry Hop	Citra	30 g	4 day(s)	13.2 %
Dry Hop	Azacca	30 g	4 day(s)	14 %

Yeasts

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