

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