

# Rice Pale Ale - Mosaic, Simcoe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.1 kg (63.3%)	82 %	4
Grain	Rice, Flaked	1.5 kg (30.6%)	70 %	2
Grain	Viking Wheat Malt	0.3 kg (6.1%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	10.4 %
Boil	Mosaic	10 g	20 min	10.4 %
Boil	Simcoe	10 g	20 min	11.5 %
Boil	Mosaic	15 g	5 min	10.4 %
Boil	Simcoe	15 g	5 min	11.5 %
Aroma (end of boil)	Mosaic	30 g	5 min	10.4 %
Aroma (end of boil)	Simcoe	30 g	5 min	11.5 %
Whirlpool	Mosaic	30 g	0 min	10.4 %
Whirlpool	Simcoe	30 g	0 min	11.5 %
Dry Hop	Mosaic	50 g	4 day(s)	10.4 %
Dry Hop	Simcoe	50 g	4 day(s)	11.5 %

## 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

### Notes

- Whirlpool, gdy temperatura poniżej 80 stopni, przez 20 minut.  
*Jan 13, 2019, 9:35 PM*