

Rice Pale Ale - Simcoe, Zythos

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **100 %**
- 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 **19.5 liter(s)** of **76C** water or to achieve **31.7 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	Zythos	11 g	60 min	9.2 %
Boil	Zythos	12 g	20 min	9.2 %
Boil	Simcoe	12 g	20 min	11.5 %
Boil	Zythos	17 g	5 min	9.2 %
Boil	Simcoe	17 g	5 min	11.5 %
Aroma (end of boil)	Zythos	35 g	5 min	9.2 %
Aroma (end of boil)	Simcoe	35 g	5 min	11.5 %
Whirlpool	Zythos	35 g	0 min	9.2 %
Whirlpool	Simcoe	35 g	0 min	11.5 %
Dry Hop	Zythos	60 g	4 day(s)	9.2 %
Dry Hop	Simcoe	60 g	4 day(s)	11.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---
Safale S-04	Ale	Dry	6 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min