

# Rice Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.35 kg (68.5%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 1 kg (15.7%)    | 81 %  | 6   |
| Grain | Płatki owsiane      | 0.5 kg (7.9%)   | 85 %  | 3   |
| Grain | Rice, Flaked        | 0.5 kg (7.9%)   | 70 %  | 2   |

## Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Styrian Eureka | 30 g   | 60 min | 13 %       |
| Boil    | Cascade PL     | 30 g   | 20 min | 5.5 %      |