Rice apa

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **2.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(80%)*	80 %	4
Adjunct	Rice Hulls	1 kg *(20%)*	50 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	15 min	12 %
Boil	Sabro	20 g	15 min	15 %
Whirlpool	Sabro i. Citra	60 g	25 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	130 ml	White Labs