

# Rice Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.2**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

## Fermentables

| Type  | Name           | Amount          | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilzneński     | 2.1 kg (71.4%)  | 81 %  | 4   |
| Grain | Rice, Flaked   | 0.54 kg (18.4%) | 70 %  | 2   |
| Grain | Płatki owsiane | 0.3 kg (10.2%)  | 85 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Lomik | 10 g   | 60 min | 3.8 %      |
| Boil    | Lomik | 10 g   | 15 min | 3.8 %      |
| Boil    | Lomik | 10 g   | 5 min  | 3.8 %      |