

# 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

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 | ---        |

### 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*