

# Rice Galaxy Pale Ale

- Gravity **11.9 BLG**
- ABV ---
- IBU **41**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (73.2%)	81 %	5
Grain	Rice, Flaked	0.8 kg (19.5%)	70 %	2
Grain	Weyermann - Pale Wheat Malt	0.3 kg (7.3%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15 %
Boil	Galaxy	10 g	30 min	14.5 %
Boil	Galaxy	10 g	15 min	14.5 %
Whirlpool	Galaxy	10 g	0 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s 33	Ale	Slant	120 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min