

## Rice NZ Double IPA

- Gravity **18.9 BLG**
- ABV ---
- IBU **89**
- SRM **6**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (70.8%)   | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 0.7 kg (16.5%) | 79 %  | 10  |
| Grain | Rice, Flaked        | 0.4 kg (9.4%)  | 70 %  | 2   |
| Sugar | Cukier              | 0.14 kg (3.3%) | --- % | --- |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Waimea  | 25 g   | 60 min | 17 %       |
| Boil                | Wakatu  | 10 g   | 30 min | 7 %        |
| Boil                | Motueka | 10 g   | 30 min | 7 %        |
| Boil                | Wakatu  | 10 g   | 15 min | 7 %        |
| Boil                | Motueka | 10 g   | 15 min | 7 %        |
| Aroma (end of boil) | Wakatu  | 10 g   | 0 min  | 7 %        |
| Aroma (end of boil) | Motueka | 10 g   | 0 min  | 7 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 60 ml  | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g    | Boil    | 60 min |