

## #72 Ryżowa IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Rice, Flaked	1 kg (16.7%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace (USA)!	25 g	60 min	12.5 %
Aroma (end of boil)	Sorachi Ace (USA)!	25 g	5 min	12.5 %
Aroma (end of boil)	Columbus (USA)	25 g	5 min	12.6 %
Dry Hop	Sorachi Ace (USA)!	50 g	3 day(s)	12.5 %
Dry Hop	Columbus (USA)	50 g	3 day(s)	12.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis