

NZ RICE IPA

- Gravity **11.9 BLG**
- ABV ---
- IBU **34**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **73 C**, Time **1 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **78.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.86 kg (65.4%) | 81 % | 4 |
| Grain | Briess - Carapils Malt | 0.29 kg (6.6%) | 74 % | 3 |
| Grain | Rice, Flaked | 1.22 kg (27.9%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Zythos | 5 g | 60 min | 11 % |
| Boil | Rakau (NZ) | 20 g | 20 min | 9.5 % |
| Boil | Zythos | 20 g | 10 min | 11 % |
| Boil | Sorachi Ace | 20 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 10 g | fermentis |