

Rice IPA #1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **80C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (53.3%) | 80 % | 4 |
| Grain | Rice, Flaked | 2.5 kg (33.3%) | 70 % | 2 |
| Grain | Płatki owsiane | 1 kg (13.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 40 g | 60 min | 11 % |
| Whirlpool | Nelson Sauvín | 10 g | 5 min | 11 % |
| Whirlpool | Izabella | 40 g | 5 min | 5.1 % |
| Dry Hop | Nelson Sauvín | 50 g | 5 day(s) | 11 % |
| Dry Hop | Izabella | 60 g | 5 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |