

Rice IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **56**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **73C**
- Keep mash **3 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (46.2%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (15.4%)	80 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (15.4%)	80 %	4
Grain	Płatki owsiane	1 kg (15.4%)	60 %	3
Grain	Rice, Flaked	0.5 kg (7.7%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	30 min	9.8 %
Boil	Magnat	15 g	20 min	9.8 %
Aroma (end of boil)	Ekuanot	15 g	10 min	14 %
Whirlpool	Enigma (AUS)	30 g	25 min	16.9 %
Dry Hop	Ekuanot	30 g	4 day(s)	14 %
Dry Hop	Ella (AUS)	30 g	4 day(s)	13.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---