

# Rice Session IPA

- Gravity **12.4 BLG**
- ABV ---
- IBU **37**
- SRM **3.8**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	2 kg (33.3%)	80 %	6
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Pilznieński	2 kg (33.3%)	81 %	4
Grain	Rice, Flaked	1.5 kg (25%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sorachi Ace	25 g	10 min	10 %
Whirlpool	Equinox	20 g	0 min	13.1 %
Whirlpool	Citra	20 g	0 min	12 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Dry Hop	Sorachi Ace	5 g	7 day(s)	10 %
Dry Hop	Simcoe	10 g	7 day(s)	13.2 %
Dry Hop	Centennial	15 g	7 day(s)	10.5 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Sorachi Ace	15 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	0.125 ml	Wyeast Labs