

Rice White IPA Leon Browar po nowemu 2021

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **4.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (35.7%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2.5 kg (35.7%) | 81 % | 6 |
| Grain | Rye, Flaked | 0.5 kg (7.1%) | 78.3 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.1%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.5 kg (7.1%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (5.7%) | 60 % | 3 |
| Grain | Zakwaszający | 0.1 kg (1.4%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Citra | 30 g | 15 min | 12 % |
| Boil | Amarillo | 30 g | 10 min | 8.5 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 8.5 % |
| Whirlpool | Simcoe | 40 g | 0 min | 13.2 % |
| Dry Hop | Cascade | 30 g | 5 day(s) | 6 % |

| | | | | |
|-----------|---------|------|-------|-----|
| Whirlpool | Cascade | 30 g | 0 min | 6 % |
|-----------|---------|------|-------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 250 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------|--------|---------|--------|
| Spice | Kolendra | 10 g | Boil | 10 min |
| Spice | Curacao | 20 g | Boil | 10 min |
| Spice | Skórka słodkiej pomarańczy | 10 g | Boil | 10 min |
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Water Agent | Gips | 5 g | Mash | 60 min |