

# ryżipa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **74**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type    | Name                 | Amount        | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain   | Strzegom Pilzneński  | 3 kg (46.2%)  | 80 %  | 4   |
| Grain   | Pszeniczny           | 2 kg (30.8%)  | 85 %  | 4   |
| Adjunct | płatki ryżowe        | 1 kg (15.4%)  | 85 %  | 2   |
| Grain   | Bestmalz Carmel Pils | 0.5 kg (7.7%) | 75 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 50 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Mosaic  | 50 g   | 15 min   | 10 %       |
| Dry Hop             | Mosaic  | 50 g   | 3 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 12.5 g | Fermentis  |