

# Ryżowa IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **4.9**
- 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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (69.4%)	80 %	4
Grain	Cara Gold Castlemalting	0.1 kg (1.4%)	78 %	120
Grain	Monachijski	0.5 kg (6.9%)	80 %	16
Grain	Rice, Flaked	1.5 kg (20.8%)	70 %	2
Grain	Strzegom pszeniczny	0.1 kg (1.4%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	15.5 %
Boil	Centennial	15 g	10 min	10.5 %
Boil	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Citra	15 g	1 min	12 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Cascade	50 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	5 g	Mash	60 min
Fining	Whirlflock T	2.5 g	Boil	20 min
Other	Płatki drożdżowe	2 g	Boil	60 min
Other	Cynk	0.005 g	Boil	60 min