

ryżowa IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **57**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (74.1%) | 81 % | 4 |
| Grain | Rice, Flaked | 0.8 kg (19.8%) | 70 % | 2 |
| Grain | Weyermann - Carapils | 0.25 kg (6.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Aroma (end of boil) | Riwaka | 50 g | 2 min | 5 % |
| Dry Hop | Riwaka | 50 g | 2 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|-------------|
| Wyeast - American Ale | Ale | Liquid | 1000 ml | Wyeast Labs |