

Ryżowa IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 % | 4 |
| Grain | Rice, Flaked | 1.5 kg (25%) | 70 % | 2 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 30 g | 40 min | 13.2 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- <https://homebeer.pl/pl/p/Slod-pale-ale-Viking-Malt-Strzegom/268>
- <https://homebeer.pl/pl/p/Slod-pszeniczny-Viking-Malt-Strzegom/841>
- <https://homebeer.pl/pl/p/Platki-ryzowe-blyskawiczne-waga-0%2C4kg/983>
- <https://homebeer.pl/pl/p/Platki-owsiane-waga-0%2C4kg/258>

<https://homebeer.pl/pl/p/Chmiel-Simcoe-USA-granulat/1012>
<https://homebeer.pl/pl/p/Chmiel-Citra-USA-granulat/288>

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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