

Ryżowa IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (63.6%) | 80 % | 4 |
| Grain | Pszeniczny | 0.3 kg (5.5%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (3.6%) | 78 % | 4 |
| Adjunct | Płatki ryżowe | 1.5 kg (27.3%) | 85 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 7.7 % |
| Boil | Simcoe | 10 g | 5 min | 13.1 % |
| Boil | Citra | 10 g | 5 min | 12.4 % |
| Whirlpool | Simcoe | 20 g | 0 min | 13.2 % |
| Whirlpool | Citra | 20 g | 0 min | 12.4 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |

Yeasts

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