Rice IPA #1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- 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 **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **80C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(53.3%)*	80 %	4
Grain	Rice, Flaked	2.5 kg *(33.3%)*	70 %	2
Grain	Płatki owsiane	1 kg *(13.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	40 g	60 min	11 %
Whirlpool	Nelson Sauvin	10 g	5 min	11 %
Whirlpool	Izabella	40 g	5 min	5.1 %
Dry Hop	Nelson Sauvin	50 g	5 day(s)	11 %
Dry Hop	Izabella	60 g	5 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

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