

# Ryżowa NZ ipa

- Gravity **15.4 BLG**
- ABV ---
- IBU **21**
- SRM **4.8**
- 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 **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- 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 | Rice, Flaked      | 2 kg (33.3%) | 70 %  | 2   |
| Grain | Strzegom Pale Ale | 4 kg (66.7%) | 79 %  | 6   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Nelson Sauvín | 20 g   | 20 min   | 11 %       |
| Boil    | Nelson Sauvín | 30 g   | 5 min    | 11 %       |
| Dry Hop | Nelson Sauvín | 30 g   | 7 day(s) | 11 %       |
| Dry Hop | Nelson Sauvín | 20 g   | 3 day(s) | 11 %       |

## Yeasts

| Name       | Type | Form   | Amount | Laboratory |
|------------|------|--------|--------|------------|
| FM53 Kveik | Ale  | Liquid | 30 ml  | fm         |