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

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