

# Rice White IPA Leon Browar - w trakcie opracowania

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **59**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (53%)   | 80 %   | 4   |
| Grain | Strzegom Pszeniczny | 2.5 kg (37.9%) | 81 %   | 6   |
| Grain | Rye, Flaked         | 0.4 kg (6.1%)  | 78.3 % | 4   |
| Grain | Płatki pszeniczne   | 0.2 kg (3%)    | 85 %   | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 15 g   | 70 min   | 13.2 %     |
| Boil                | Simcoe   | 15 g   | 40 min   | 13.2 %     |
| Boil                | Citra    | 30 g   | 20 min   | 12.9 %     |
| Aroma (end of boil) | Cascade  | 25 g   | 5 min    | 6 %        |
| Whirlpool           | Cascade  | 25 g   | 0 min    | 6 %        |
| Dry Hop             | Amarillo | 25 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Citra    | 30 g   | 5 day(s) | 12 %       |
| Dry Hop             | Mosaic   | 25 g   | 5 day(s) | 10 %       |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale  | Dry  | 11.5 g | ---        |