

# Ryżowa session ipa

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **22**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (67.6%)	80 %	5
Grain	Rice, Flaked	1 kg (27%)	70 %	2
Grain	Weyermann - Carapils	0.2 kg (5.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Whirlpool	Chinook	100 g	1 min	13 %
Dry Hop	Chinook	100 g	1 day(s)	13 %