RICE Polish IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **31**
- SRM **10.2**
- 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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **45 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg *(76.4%)*	79 %	6
Grain	Strzegom Karmel 150	0.5 kg *(6.9%)*	75 %	150
Grain	Rice, Flaked	1.2 kg *(16.7%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %
Boil	Marynka	25 g	50 min	10 %
Boil	Sybilla	25 g	30 min	3.5 %
Dry Hop	Marynka	25 g	14 day(s)	10 %
Dry Hop	Lublin (Lubelski)	25 g	14 day(s)	4 %
Dry Hop	Sybilla	25 g	14 day(s)	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale US-05	Ale	Slant	250 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	20 g	Boil	10 min

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