

# New Zeland Rice IPA

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- Gravity **16.6 BLG**
- ABV ---
- IBU **77**
- SRM **5.1**
- 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 **2.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **0 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **74C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (48%)	80 %	4
Grain	Weyermann - Carapils	1 kg (16%)	78 %	4
Grain	Rice, Flaked	1 kg (16%)	70 %	2
Grain	Strzegom Pszeniczny	1 kg (16%)	81 %	6
Grain	Oats, Flaked	0.25 kg (4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	60 min	11 %
Boil	Rakau (NZ)	30 g	60 min	9.5 %
Aroma (end of boil)	Pacifica (NZ)	20 g	30 min	4.8 %
Aroma (end of boil)	Rakau (NZ)	20 g	3 min	9.5 %
Aroma (end of boil)	Green Bullet	20 g	3 min	11 %
Dry Hop	Green Bullet	50 g	7 day(s)	11 %
Dry Hop	Rakau (NZ)	50 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Notes

- <http://www.piwo.org/topic/8548-browar-domowy-na-szlaku/page-16#entry276754>  
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