

RYŻOWA AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **47**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.7 liter(s)**

Steps

- Temp **68 C**, Time **120 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **120 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Premium	2 kg (29.6%)	81 %	2
Grain	Płatki ryżowe	2 kg (29.6%)	83 %	2
Grain	Strzegom Pale Ale	1.5 kg (22.2%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (14.8%)	81 %	5
Grain	Płatki owsiane	0.25 kg (3.7%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	15 min	12.9 %
Boil	Mosaic	20 g	15 min	12.2 %
Boil	Citra	20 g	7 min	12.9 %
Boil	Mosaic	20 g	7 min	12.2 %
Whirlpool	Citra	15 g	30 min	12.9 %
Whirlpool	Mosaic	15 g	30 min	12.2 %
Dry Hop	Citra	50 g	4 day(s)	12.9 %
Dry Hop	Mosaic	50 g	4 day(s)	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia 99%	6 g	Boil	60 min
Water Agent	witamina C	4 g	Bottling	---
Other	łuska ryżowa	600 g	Mash	10 min

Notes

- Płatki ryżowe kleikowane 30 minut w ok. 85°C.-10 l wody.Ogólnie do zacierania ok 5l wody więcej niż normalnie.Konieczne próba jodowa,bo zaciera się bardzo długo.
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