

# Australia Rice IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **54**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **10 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **65.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	11 kg (84.6%)	81 %	4
Grain	Rice, Flaked	2 kg (15.4%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	80 g	60 min	15.5 %
Aroma (end of boil)	Vic Secret	25 g	5 min	19.2 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	5 min	15.5 %
Aroma (end of boil)	Galaxy	25 g	0 min	15 %
Aroma (end of boil)	Vic Secret	50 g	0 min	19.2 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Nelson Sauvín	100 g	3 day(s)	11 %
Dry Hop	Vic Secret	50 g	3 day(s)	16.3 %