

# HBC012 Rice IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- 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 **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **40 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **40 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rice, Flaked	0.5 kg (7.7%)	70 %	2
Grain	Strzegom Pilzneński	0.5 kg (7.7%)	80 %	4
Grain	Weyermann - Cara Clair	0.5 kg (7.7%)	78 %	4
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	60 min	12.5 %
Boil	Sorachi Ace	10 g	15 min	12.5 %
Boil	Mosaic	10 g	60 min	12.1 %
Boil	Equinox	10 g	15 min	13.2 %
Dry Hop	Sorachi Ace	20 g	4 day(s)	12.5 %
Dry Hop	Mosaic	10 g	4 day(s)	12.1 %
Dry Hop	Equinox	20 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale