

# IPA Japan rice

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **52**
- SRM **4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.5 kg (41.7%)	78 %	6.2
Grain	Viking Munich Malt	0.5 kg (8.3%)	78 %	16
Adjunct	Rice Hulls	2 kg (33.3%)	72 %	2
Ugotowany ryż Basmatii, wrzucony do zacierania				
Adjunct	Rice, Flaked	1 kg (16.7%)	72 %	2
Bez kleikowania, bezpośrednio do zacieru.				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13.2 %
Boil	Sorachi Ace	50 g	5 min	10 %
Aroma (end of boil)	Sorachi Ace	50 g	0 min	10 %
HopStand 75 stopni 60 minut + 50g Sorachi Ace				
Dry Hop	Sorachi Ace	50 g	2 day(s)	10 %
ColdCrash				

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

## Notes

- Zacieranie 66-67 40 min , 72 20 min.  
*Mar 12, 2021, 3:20 PM*