

## P.6 - Orient Rice India Pale Ale

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **21**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (92.3%)	85 %	7
Grain	Rice, Flaked	0.5 kg (7.7%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Sorachi Ace	20 g	10 min	10 %
Boil	Citra	20 g	1 min	12 %
Boil	Simcoe	20 g	1 min	13.2 %
Boil	Sorachi Ace	30 g	1 min	10 %
Dry Hop	Sorachi Ace	50 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Utarty imbir	100 g	Boil	10 min
Spice	8 skrojonych papryczek chili bird eye	10 g	Boil	10 min
Spice	Trawa cytrynowa	100 g	Boil	1 min
Spice	Zest z limonki	40 g	Boil	1 min
Flavor	Herbata zielona Sencha	100 g	Secondary	2 day(s)

## Notes

- Herbata dodana w postaci naparu.  
*Sep 15, 2019, 11:08 AM*