

# Rice AIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **80**
- SRM **11.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	50 min	15.5 %
Boil	Glacier	10 g	50 min	5.5 %
Boil	Centennial	5 g	50 min	10.5 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Centennial	20 g	10 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Rice Flakes	400 g	Boil	60 min
Flavor	Orange peel	20 g	Boil	60 min
Fining	Irish moss	4 g	Boil	10 min