

Rice IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **75**
- SRM **4.1**
- 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 **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (75.8%)	80 %	4
Grain	Rice, Flaked	1.2 kg (18.2%)	70 %	2
Grain	Oats, Flaked	0.4 kg (6.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	35 g	60 min	14.8 %
Whirlpool	Enigma (AUS)	50 g	20 min	18.2 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	18.2 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Sabro	15 g	3 day(s)	14.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	CaSO ₄	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min