

# Rice IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **48**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (67.2%)	80 %	5
Grain	Rice, Flaked	1 kg (16.4%)	70 %	2
Grain	Platki owsiane	0.4 kg (6.6%)	85 %	3
Grain	Rice, Flaked	0.6 kg (9.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11 %
Boil	Apollo	20 g	15 min	17 %
Aroma (end of boil)	Apollo	25 g	5 min	17 %
Dry Hop	Vic Secret	20 g	5 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	150 ml	FM