

# Rice ipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (84.7%)   | 80 %  | 4   |
| Grain | Rice, Flaked        | 0.9 kg (15.3%) | 70 %  | 2   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Oktawia       | 50 g   | 60 min   | 7.1 %      |
| Dry Hop | Nelson Sauvín | 90 g   | 5 day(s) | 11 %       |

## Yeasts

| Name                | Type  | Form   | Amount  | Laboratory       |
|---------------------|-------|--------|---------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 1200 ml | Fermentum Mobile |