

## Rice IPA II

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **50**
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **84.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **55 C**, Time **1 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2 kg (66.7%)	80 %	6
Grain	Płatki ryżowe błyskawiczne	1 kg (33.3%)	80 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Simcoe	10 g	60 min	13.3 %
Boil	USA Centennial	15 g	30 min	9.7 %
Boil	USA Simcoe	30 g	5 min	13.3 %
Aroma (end of boil)	USA Centennial	25 g	0 min	9.7 %
Dry Hop	USA Simcoe	10 g	3 day(s)	13.3 %
Dry Hop	USA Centennial	10 g	3 day(s)	9.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 II	Ale	Slant	50 ml	---