

Rice IPA II

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **62**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **84.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale | 1.8 kg (64.3%) | 80 % | 6 |
| Grain | Płatki ryżowe błyskawiczne | 1 kg (35.7%) | 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 | --- |