

# Rice Wheat Session IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **71**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (30.3%)	85 %	4
Grain	Viking Pale Ale malt	0.5 kg (15.2%)	80 %	5
Grain	Pilznieński	1 kg (30.3%)	81 %	4
Grain	Płatki owsiane	0.4 kg (12.1%)	85 %	3
Grain	Rice, Flaked	0.4 kg (12.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sabro	28 g	60 min	15 %
Whirlpool	Sabro	50 g	0 min	15 %
Whirlpool	Equinox	50 g	0 min	13.5 %
Dry Hop	Sabro	50 g	3 day(s)	15 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis