

# Rice White IPA Leon Browar po nowemu 2021

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **4.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński  | 2.5 kg (35.7%) | 80 %   | 4   |
| Grain | Strzegom Pszeniczny  | 2.5 kg (35.7%) | 81 %   | 6   |
| Grain | Rye, Flaked          | 0.5 kg (7.1%)  | 78.3 % | 4   |
| Grain | Strzegom Wiedeński   | 0.5 kg (7.1%)  | 79 %   | 10  |
| Grain | Weyermann - Carapils | 0.5 kg (7.1%)  | 78 %   | 4   |
| Grain | Płatki owsiane       | 0.4 kg (5.7%)  | 60 %   | 3   |
| Grain | Zakwaszający         | 0.1 kg (1.4%)  | 75 %   | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Simcoe   | 20 g   | 60 min   | 13.2 %     |
| Boil      | Citra    | 30 g   | 15 min   | 12 %       |
| Boil      | Amarillo | 30 g   | 10 min   | 8.5 %      |
| Dry Hop   | Amarillo | 30 g   | 5 day(s) | 8.5 %      |
| Whirlpool | Simcoe   | 40 g   | 0 min    | 13.2 %     |
| Dry Hop   | Cascade  | 30 g   | 5 day(s) | 6 %        |

|           |         |      |       |     |
|-----------|---------|------|-------|-----|
| Whirlpool | Cascade | 30 g | 0 min | 6 % |
|-----------|---------|------|-------|-----|

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 250 ml | Fermentum Mobile |

### Extras

| Type        | Name                       | Amount | Use for | Time   |
|-------------|----------------------------|--------|---------|--------|
| Spice       | Kolendra                   | 10 g   | Boil    | 10 min |
| Spice       | Curacao                    | 20 g   | Boil    | 10 min |
| Spice       | Skórka słodkiej pomarańczy | 10 g   | Boil    | 10 min |
| Fining      | Mech irlandzki             | 5 g    | Boil    | 15 min |
| Water Agent | Gips                       | 5 g    | Mash    | 60 min |