

# Rice White IPA Leon Browar - w kociołku

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **5.8**
- 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 **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **33.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.7 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński         | 3.1 kg (39.7%) | 80 %   | 4   |
| Grain | Strzegom Pszeniczny         | 3 kg (38.5%)   | 81 %   | 6   |
| Grain | Rye, Flaked                 | 0.4 kg (5.1%)  | 78.3 % | 4   |
| Grain | Strzegom Wiedeński          | 0.5 kg (6.4%)  | 79 %   | 10  |
| Grain | Jęczmień niesłodowany       | 0.4 kg (5.1%)  | 75 %   | 2   |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (2.6%)  | 81 %   | 53  |
| Grain | Zakwaszający                | 0.2 kg (2.6%)  | 70 %   | 5   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 25 g   | 60 min   | 13.2 %     |
| Boil                | Citra    | 30 g   | 15 min   | 12.9 %     |
| Aroma (end of boil) | Cascade  | 30 g   | 5 min    | 6 %        |
| Whirlpool           | Cascade  | 30 g   | 0 min    | 6 %        |
| Dry Hop             | Amarillo | 30 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Citra    | 30 g   | 5 day(s) | 12 %       |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10 % |
|---------|--------|------|----------|------|

### Yeasts

| Name                | Type  | Form   | Amount  | Laboratory       |
|---------------------|-------|--------|---------|------------------|
| FM23 Magiczny ogród | Wheat | Liquid | 1000 ml | Fermentum Mobile |

### Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | Curacao           | 15 g   | Boil    | 10 min |
| Spice | Kolendra          | 10 g   | Boil    | 10 min |
| Spice | Skórka pomarańczy | 20 g   | Boil    | 10 min |