

# Rice White IPA Leon Browar - w kociołku

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **60**
- SRM **5.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **33.5 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 **25.7 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- 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	30 g	60 min	13.2 %
Boil	Citra	30 g	20 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	25 g	5 day(s)	10 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	11.5 g	---

### 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