

# ryżowa IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **57**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (74.1%)	81 %	4
Grain	Rice, Flaked	0.8 kg (19.8%)	70 %	2
Grain	Weyermann - Carapils	0.25 kg (6.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Aroma (end of boil)	Riwaka	50 g	2 min	5 %
Dry Hop	Riwaka	50 g	2 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	1000 ml	Wyeast Labs