

# Australia Rice IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **54**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **10 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **65.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

| Type  | Name         | Amount        | Yield | EBC |
|-------|--------------|---------------|-------|-----|
| Grain | Pilzneński   | 11 kg (84.6%) | 81 %  | 4   |
| Grain | Rice, Flaked | 2 kg (15.4%)  | 70 %  | 2   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 80 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Vic Secret             | 25 g   | 5 min    | 19.2 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g   | 5 min    | 15.5 %     |
| Aroma (end of boil) | Galaxy                 | 25 g   | 0 min    | 15 %       |
| Aroma (end of boil) | Vic Secret             | 50 g   | 0 min    | 19.2 %     |
| Dry Hop             | Galaxy                 | 50 g   | 3 day(s) | 15 %       |
| Dry Hop             | Nelson Sauvín          | 100 g  | 3 day(s) | 11 %       |
| Dry Hop             | Vic Secret             | 50 g   | 3 day(s) | 16.3 %     |