

IPA Japan rice

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **52**
- SRM **4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 2.5 kg (41.7%) | 78 % | 6.2 |
| Grain | Viking Munich Malt | 0.5 kg (8.3%) | 78 % | 16 |
| Adjunct | Rice Hulls | 2 kg (33.3%) | 72 % | 2 |
| Ugotowany ryż Basmatii, wrzucony do zacierania | | | | |
| Adjunct | Rice, Flaked | 1 kg (16.7%) | 72 % | 2 |
| Bez kleikowania, bezpośrednio do zacieru. | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|-------------|--------|----------|------------|
| Boil | Simcoe | 40 g | 60 min | 13.2 % |
| Boil | Sorachi Ace | 50 g | 5 min | 10 % |
| Aroma (end of boil) | Sorachi Ace | 50 g | 0 min | 10 % |
| HopStand 75 stopni 60 minut + 50g Sorachi Ace | | | | |
| Dry Hop | Sorachi Ace | 50 g | 2 day(s) | 10 % |
| ColdCrash | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 20 g | Fermentis |

Notes

- Zacieranie 66-67 40 min , 72 20 min.
Mar 12, 2021, 3:20 PM