

# IPA ryżowa (woda saguaro z lidla)

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **62**
- SRM **5.4**
- Style **American 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 **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.7%)	79 %	5
Grain	Carahell 20-30 ebc	0.2 kg (2.9%)	74 %	26
Adjunct	Rice, Flaked	0.58 kg (8.6%)	70 %	2
Grain	Monachijski	1 kg (14.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %
Boil	Mosaic	30 g	30 min	10 %
Aroma (end of boil)	Centennial	30 g	10 min	10.5 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis