

## ☐☐☐☐☐ Ryżowa IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **4.2**
- Style **American 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - pszeniczny	1 kg (14.3%)	80 %	6
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (71.4%)	80 %	4
Grain	Rice, Flaked	1 kg (14.3%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Cascade PL	30 g	30 min	5.2 %
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	Citra	40 g	0 min	12 %
Dry Hop	Citra	70 g	4 day(s)	12 %
Dry Hop	Cascade PL	50 g	5 day(s)	5.2 %

### Yeasts

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