

# RICE AIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner Malt	5 kg (74.6%)	82 %	4
Grain	Platki ryżowe błyskawiczne	1.2 kg (17.9%)	83 %	4
Grain	Viking Wheat Malt	0.5 kg (7.5%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	30 min	13 %
Boil	Mosaic	65 g	1 min	10 %
Boil	Nelson Sauvín	65 g	1 min	11 %
Boil	Equinox	65 g	1 min	13.1 %
Dry Hop	Mosaic	35 g	2 day(s)	10 %
Dry Hop	Nelson Sauvín	35 g	2 day(s)	11 %
Dry Hop	Equinox	35 g	2 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Fining	Whirlfloc	1 g	Boil	10 min