

Rice AIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **80**
- SRM **11.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (100%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Warrior | 20 g | 50 min | 15.5 % |
| Boil | Glacier | 10 g | 50 min | 5.5 % |
| Boil | Centennial | 5 g | 50 min | 10.5 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 12 % |
| Aroma (end of boil) | Amarillo | 10 g | 10 min | 9.5 % |
| Aroma (end of boil) | Centennial | 20 g | 10 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 9.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Flavor | Rice Flakes | 400 g | Boil | 60 min |
| Flavor | Orange peel | 20 g | Boil | 60 min |
| Fining | Irish moss | 4 g | Boil | 10 min |