

# Rice IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rice, Flaked	3 kg (50%)	70 %	2
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Rakau (NZ)	20 g	10 min	9.5 %
Aroma (end of boil)	Eureka!	20 g	10 min	18 %
Whirlpool	Eureka!	25 g	1 min	18 %
Whirlpool	Rakau (NZ)	25 g	1 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis