

## RICE IPA #2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **6.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **6.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **71C**
- Keep mash **2 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

### Fermentables

| Type           | Name                                | Amount         | Yield  | EBC |
|----------------|-------------------------------------|----------------|--------|-----|
| Grain          | Strzegom Pilzneński                 | 1 kg (28.6%)   | 80 %   | 4   |
| Grain          | Viking Pale Ale malt                | 0.2 kg (5.7%)  | 80 %   | 5   |
| Grain          | Rice, Flaked                        | 0.4 kg (11.4%) | 70 %   | 2   |
| Liquid Extract | Ekstrakt słodowy pilzneński Bruntal | 1.7 kg (48.6%) | 80 %   | 25  |
| Sugar          | Cukier                              | 0.2 kg (5.7%)  | 78.3 % | 2   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Warrior    | 10 g   | 60 min | 15.5 %     |
| Aroma (end of boil) | Mosaic     | 5 g    | 5 min  | 10 %       |
| Aroma (end of boil) | Cascade    | 10 g   | 5 min  | 6 %        |
| Aroma (end of boil) | Centennial | 10 g   | 5 min  | 10.5 %     |
| Aroma (end of boil) | Citra      | 10 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Chinook    | 10 g   | 5 min  | 13 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|