

# Rice IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **59**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (92.1%)	80 %	5
Grain	Rice, Flaked	0.1 kg (2.6%)	70 %	2
Grain	Weyermann - Carapils	0.2 kg (5.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	50 min	14.1 %
Boil	Citra	10 g	10 min	13.3 %
Boil	Equinox	15 g	30 min	12.8 %
Boil	Styrian Golding	15 g	15 min	2.8 %
Dry Hop	Equinox	15 g	7 day(s)	13.1 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Boil	Citra	5 g	2 min	12 %