

Rice ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (84.7%) | 80 % | 4 |
| Grain | Rice, Flaked | 0.9 kg (15.3%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Oktawia | 50 g | 60 min | 7.1 % |
| Dry Hop | Nelson Sauvín | 90 g | 5 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|---------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 1200 ml | Fermentum Mobile |