

Rice IPA I

- Gravity **15 BLG**
- ABV ---
- IBU **58**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **55.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale | 2.5 kg (64.1%) | 80 % | 6 |
| Grain | Płatki ryżowe błyskawiczne | 1 kg (25.6%) | 80 % | 1 |
| Grain | Weyermann - Carapils | 0.4 kg (10.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | USA Sorachi Ace | 10 g | 60 min | 9.4 % |
| Boil | USA Sorachi Ace | 20 g | 30 min | 9.4 % |
| Boil | USA Sorachi Ace | 20 g | 5 min | 9.4 % |
| Aroma (end of boil) | USA Sorachi Ace | 20 g | 0 min | 9.4 % |
| Dry Hop | USA Sorachi Ace | 30 g | 7 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 5 g | Mash | 60 min |
| Fining | Mech irlandzki | 3 g | Boil | 10 min |