

Rice IPA III

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

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

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale | 3.8 kg (59.4%) | 80 % | 6 |
| Grain | Platki ryżowe błyskawiczne | 2 kg (31.3%) | 80 % | 1 |
| Grain | Weyermann - Carapils | 0.6 kg (9.4%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | USA Tomahawk | 20 g | 60 min | 15.8 % |
| Boil | USA Amarillo | 40 g | 15 min | 7.4 % |
| Boil | USA Amarillo | 60 g | 0 min | 7.4 % |
| Dry Hop | USA Citra | 20 g | 3 day(s) | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Safale US-05 IV | Ale | Slant | 100 ml | --- |