

# Rice IPA IV

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **54**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale       | 3.6 kg (55.4%) | 80 %  | 6   |
| Grain | Platki ryżowe błyskawiczne | 2.4 kg (36.9%) | 80 %  | 1   |
| Grain | Weyermann - Carapils       | 0.5 kg (7.7%)  | 75 %  | 5   |

## Hops

| Use for | Name                            | Amount | Time     | Alpha acid |
|---------|---------------------------------|--------|----------|------------|
| Boil    | USA Citra (przebite opakowanie) | 30 g   | 60 min   | 14.2 %     |
| Boil    | USA Tomahawk                    | 10 g   | 60 min   | 15.8 %     |
| Boil    | USA Citra (2016)                | 30 g   | 0 min    | 14.2 %     |
| Boil    | USA Centennial                  | 70 g   | 0 min    | 9.7 %      |
| Dry Hop | USA Citra (2016)                | 20 g   | 3 day(s) | 14.2 %     |
| Dry Hop | USA Centennial                  | 30 g   | 3 day(s) | 9.7 %      |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safale US-05 I | Ale  | Dry  | 11.5 g | ---        |