

# Rice IPA

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- Gravity **13.1 BLG**
- ABV ---
- IBU **51**
- SRM **5.1**
- Style **American Pale Ale**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3 kg (60%)   | 80 %  | 4   |
| Grain | Rice, Flaked               | 1.5 kg (30%) | 70 %  | 2   |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (10%) | 75 %  | 20  |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Sorachi Ace | 20 g   | 60 min   | 10 %       |
| Boil    | Rakau (NZ)  | 10 g   | 60 min   | 9.5 %      |
| Boil    | Zythos      | 25 g   | 10 min   | 11 %       |
| Boil    | Rakau (NZ)  | 10 g   | 10 min   | 9.5 %      |
| Dry Hop | Zythos      | 10 g   | 7 day(s) | 11 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | fermentis  |