

# Rice NZ IPA

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.6 kg (79.3%)	82 %	4
Grain	Rice, Flaked	1.2 kg (20.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	8 g	60 min	60 %
Dry Hop	Riwaka	100 g	3 day(s)	4.3 %
Dry Hop	Nelson Sauvignon	100 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega