

Rice Session IPA

- Gravity **12.4 BLG**
- ABV ---
- IBU **37**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 2 kg (33.3%) | 80 % | 6 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |
| Grain | Pilznieński | 2 kg (33.3%) | 81 % | 4 |
| Grain | Rice, Flaked | 1.5 kg (25%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Aroma (end of boil) | Sorachi Ace | 25 g | 10 min | 10 % |
| Whirlpool | Equinox | 20 g | 0 min | 13.1 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Dry Hop | Sorachi Ace | 5 g | 7 day(s) | 10 % |
| Dry Hop | Simcoe | 10 g | 7 day(s) | 13.2 % |
| Dry Hop | Centennial | 15 g | 7 day(s) | 10.5 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 12 % |
| Dry Hop | Sorachi Ace | 15 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|----------|-------------|
| Wyeast - American Ale | Ale | Liquid | 0.125 ml | Wyeast Labs |