

# Rice White IPA Leon Browar - w trakcie opracowania

- Gravity **13.6 BLG**
- ABV ---
- IBU **56**
- SRM **4.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (39.1%)	80 %	4
Grain	Strzegom Pszeniczny	2.5 kg (39.1%)	81 %	6
Grain	Rye, Flaked	0.4 kg (6.3%)	78.3 %	4
Grain	Weyermann - Acidulated Malt wiedeński	0.5 kg (7.8%)	80 %	6
Grain	Weyermann - Carapils	0.5 kg (7.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Sorachi Ace	30 g	20 min	9.6 %
Boil	Amarillo	25 g	10 min	8.5 %
Dry Hop	Amarillo	25 g	5 day(s)	8.5 %
Dry Hop	zula	50 g	5 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
fermentis us-05	Ale	Dry	11.5 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Kolendra	10 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min