

# Rice White IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **3.6**
- Style **White IPA**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (50%)	80.5 %	2.5
Grain	Pszeniczny	1.7 kg (28.3%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Rice, Flaked	0.8 kg (13.3%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Simcoe	15 g	40 min	13.2 %
Boil	Citra	15 g	15 min	12.9 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %
Whirlpool	Cascade	25 g	0 min	6 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
fermentis us-05	Ale	Dry	11 g	---