

Ryżowe IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **166**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **20 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 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	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Rice, Flaked	1 kg (16.7%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Apollo	50 g	60 min	10 %
Boil	Equinox	25 g	5 min	13.1 %
Boil	Citra	25 g	5 min	12 %
Boil	Kohatu	25 g	5 min	7.8 %
Boil	Oktawia	25 g	5 min	7.1 %
Boil	Southern Cross	50 g	5 min	14 %
Boil	Equinox	50 g	5 min	13.1 %
Dry Hop	Equinox	25 g	3 day(s)	13.1 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Oktawia	25 g	3 day(s)	7.1 %
Dry Hop	Kohatu	25 g	3 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis
Bayanus G995	Wine	Dry	3 g	SpiritFerm

Extras

Type	Name	Amount	Use for	Time
Spice	Jałowiec	50 g	Secondary	3 day(s)