POLISH HOPS RICE IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **3 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **3 min** at **75C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg *(80.6%)*	81 %	5
Grain	Rice, Flaked	1.2 kg *(19.4%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	45 min	7.2 %
Boil	Amore Preta	50 g	3 min	7.2 %
Boil	Izabella	50 g	3 min	5.1 %
Aroma (end of boil)	Sybilla	50 g	1 min	3.5 %
Aroma (end of boil)	Amore Preta	75 g	1 min	7.2 %
Aroma (end of boil)	Izabella	75 g	1 min	5.1 %
Dry Hop	Amore Preta	75 g	2 day(s)	7.2 %
Dry Hop	Izabella	75 g	2 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	65 min
Fining	Wirlfloct - T	1 g	Boil	10 min