

#12 - Rice IPA - "Pyszysty Kochanek"

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **50**
- SRM **3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński Premium	4.25 kg (70.8%)	81 %	2.5
Grain	Płatki ryżowe	1.5 kg (25%)	70 %	2
Zalać wrzątkiem na ok. 30min przed zacieraniem				
Grain	Weyermann - Carapils	0.25 kg (4.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	45 min	10.3 %
Aroma (end of boil)	Citra	15 g	5 min	13.2 %
Aroma (end of boil)	Mackinac	15 g	5 min	10.5 %
Whirlpool	Citra	35 g	0 min	13.2 %
75°C hop stand - 30min				
Whirlpool	Mackinac	35 g	0 min	10.5 %
75°C hop stand - 30min				
Dry Hop	Citra	50 g	3 day(s)	13.2 %
Dry Hop	Mackinac	50 g	3 day(s)	10.5 %

Dry Hop	Amarillo	50 g	3 day(s)	8.9 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	110 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---

Notes

- Celować w 18L / 15,5BLG po gotowaniu i dolać ok. 2,5L wody.
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