

Little Rye Rice IPA v3

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **41**
- SRM **5.4**
- Style **American Pale Ale**

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 **12.7 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **63 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **80C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	0.2 kg (4.7%)	75 %	3
Grain	Pszeniczny	1 kg (23.6%)	85 %	4
Grain	Słód owsiany Fawcett	0.38 kg (9%)	61 %	5
Grain	Carared	0.2 kg (4.7%)	75 %	39
Grain	Żytni	0.3 kg (7.1%)	85 %	8
Grain	Płatki owsiane	0.355 kg (8.4%)	85 %	3
Grain	płatki ryżowe	0.2 kg (4.7%)	85 %	3
Grain	Briess - Pale Ale Malt	1 kg (23.6%)	80 %	7
Grain	Biscuit Malt	0.3 kg (7.1%)	79 %	45
Grain	Strzegom Wiedeński	0.3 kg (7.1%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	10 min	13 %
Boil	Mandarina Bavaria	30 g	10 min	10 %
Aroma (end of boil)	Mandarina Bavaria	20 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale