

# New Zeland Rice IPA

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- Gravity **16.6 BLG**
- ABV ---
- IBU **77**
- SRM **5.1**
- Style **American 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 **2.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **0 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **74C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński  | 3 kg (48%)   | 80 %  | 4   |
| Grain | Weyermann - Carapils | 1 kg (16%)   | 78 %  | 4   |
| Grain | Rice, Flaked         | 1 kg (16%)   | 70 %  | 2   |
| Grain | Strzegom Pszeniczny  | 1 kg (16%)   | 81 %  | 6   |
| Grain | Oats, Flaked         | 0.25 kg (4%) | 80 %  | 2   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Green Bullet  | 30 g   | 60 min   | 11 %       |
| Boil                | Rakau (NZ)    | 30 g   | 60 min   | 9.5 %      |
| Aroma (end of boil) | Pacifica (NZ) | 20 g   | 30 min   | 4.8 %      |
| Aroma (end of boil) | Rakau (NZ)    | 20 g   | 3 min    | 9.5 %      |
| Aroma (end of boil) | Green Bullet  | 20 g   | 3 min    | 11 %       |
| Dry Hop             | Green Bullet  | 50 g   | 7 day(s) | 11 %       |
| Dry Hop             | Rakau (NZ)    | 50 g   | 7 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |

## Notes

- <http://www.piwo.org/topic/8548-browar-domowy-na-szlaku/page-16#entry276754>  
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