

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 |

Extras

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