

# Rice IPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **61**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **100 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	78 %	5
Grain	Rice, Flaked	1 kg (20%)	70 %	2
Grain	Pszeniczny	1 kg (20%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Chinook	10 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---