

# Rice IPA IV

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **54**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3.6 kg (55.4%)	80 %	6
Grain	Platki ryżowe błyskawiczne	2.4 kg (36.9%)	80 %	1
Grain	Weyermann - Carapils	0.5 kg (7.7%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Citra (przebite opakowanie)	30 g	60 min	14.2 %
Boil	USA Tomahawk	10 g	60 min	15.8 %
Boil	USA Citra (2016)	30 g	0 min	14.2 %
Boil	USA Centennial	70 g	0 min	9.7 %
Dry Hop	USA Citra (2016)	20 g	3 day(s)	14.2 %
Dry Hop	USA Centennial	30 g	3 day(s)	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 I	Ale	Dry	11.5 g	---