

Rice NZ Double IPA

- Gravity **18.9 BLG**
- ABV ---
- IBU **89**
- SRM **6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (70.8%)	80 %	4
Grain	Strzegom Wiedeński	0.7 kg (16.5%)	79 %	10
Grain	Rice, Flaked	0.4 kg (9.4%)	70 %	2
Sugar	Cukier	0.14 kg (3.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	25 g	60 min	17 %
Boil	Wakatu	10 g	30 min	7 %
Boil	Motueka	10 g	30 min	7 %
Boil	Wakatu	10 g	15 min	7 %
Boil	Motueka	10 g	15 min	7 %
Aroma (end of boil)	Wakatu	10 g	0 min	7 %
Aroma (end of boil)	Motueka	10 g	0 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	60 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	60 min