

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 |