

Rice, Rice Baby

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **4.8**
- 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 **20 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (16.7%)	82 %	4
Grain	Monachijski	1 kg (16.7%)	80 %	16
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Viking Wheat Malt	0.8 kg (13.3%)	83 %	5
Grain	Rice, Flaked	1.2 kg (20%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	40 g	60 min	7.1 %
Aroma (end of boil)	Citra	10 g	30 min	12 %
Aroma (end of boil)	Amarillo	10 g	30 min	9.5 %
Aroma (end of boil)	Palisade	20 g	5 min	7.5 %
Whirlpool	Palisade	20 g	0 min	7.5 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Dry Hop	Palisade	10 g	7 day(s)	7.5 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %
Dry Hop	Citra	10 g	7 day(s)	12 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	250 ml	---