

# Sesyjna ryżowa IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (76.9%)	80 %	4
Grain	Rice, Flaked	1 kg (12.8%)	70 %	2
Grain	Płatki orkiszowe	0.8 kg (10.3%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Cashmere	30 g	5 min	8.8 %
Boil	Falconer's Flight	30 g	5 min	10.5 %
Whirlpool	Cashmere	60 g	4 min	8.8 %
Whirlpool	Cashmere	90 g	5 min	8.8 %
Whirlpool	Falconer's Flight	60 g	5 min	10.5 %
Dry Hop	Falconer's Flight	90 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M66	Ale	Dry	10.5 g	Mangrove Jack's