

## 11. Rice Ipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **67**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

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

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2 kg (66.7%)	80 %	6
Grain	Platki ryżowe błyskawiczne	1 kg (33.3%)	80 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Simcoe	10 g	60 min	13.3 %
Boil	USA Centennial	15 g	30 min	9.7 %
Boil	USA Simcoe	30 g	5 min	13.3 %
Aroma (end of boil)	USA Centennial	25 g	0 min	9.7 %
Dry Hop	USA Simcoe	10 g	3 day(s)	13.3 %
Dry Hop	USA Centennial	10 g	3 day(s)	9.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 II	Ale	Dry	11 g	---