

#72 Ryżowa IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Rice, Flaked | 1 kg (16.7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Sorachi Ace (USA)! | 25 g | 60 min | 12.5 % |
| Aroma (end of boil) | Sorachi Ace (USA)! | 25 g | 5 min | 12.5 % |
| Aroma (end of boil) | Columbus (USA) | 25 g | 5 min | 12.6 % |
| Dry Hop | Sorachi Ace (USA)! | 50 g | 3 day(s) | 12.5 % |
| Dry Hop | Columbus (USA) | 50 g | 3 day(s) | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |