

# Double Rice IPA

- Gravity **17.8 BLG**
- ABV ---
- IBU **59**
- SRM **6.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **28.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.6 kg (32.4%)	81 %	4
Grain	Strzegom Pale Ale	2.7 kg (33.6%)	79 %	6
Grain	Strzegom Monachijski typ I	0.73 kg (9.1%)	79 %	13
Grain	Rice, Flaked	0.5 kg (6.2%)	70 %	1
Grain	Weyermann - Carapils	1.5 kg (18.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	57 g	70 min	10 %
Boil	Citra	30 g	5 min	12 %
Boil	Citra	30 g	1 min	12 %
Dry Hop	Citra	5 g	3 day(s)	12 %
Dry Hop	Nelson Sauvignon Blanc	50 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis