

# Idaho Rice IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **3.9**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount        | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (83.3%)  | 80 %  | 4   |
| Grain | Rice, Flaked                              | 0.5 kg (8.3%) | 70 %  | 2   |
| Grain | Płatki owsiane                            | 0.5 kg (8.3%) | 85 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Ekuanot | 15 g   | 60 min   | 11.7 %     |
| Boil      | Ekuanot | 10 g   | 20 min   | 11.7 %     |
| Whirlpool | Ekuanot | 50 g   | 20 min   | 11.7 %     |
| Dry Hop   | Idaho 7 | 100 g  | 2 day(s) | 13.7 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name        | Amount | Use for | Time  |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 1.25 g | Boil    | 5 min |

### Notes

- Wrzucić płatki jeszcze w trakcie podgrzewania wody do zacierania.  
*Sep 1, 2020, 12:11 PM*