

## RICE IPA #2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **6.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **6.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **71C**
- Keep mash **2 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (28.6%)	80 %	4
Grain	Viking Pale Ale malt	0.2 kg (5.7%)	80 %	5
Grain	Rice, Flaked	0.4 kg (11.4%)	70 %	2
Liquid Extract	Ekstrakt słodowy pilzneński Bruntal	1.7 kg (48.6%)	80 %	25
Sugar	Cukier	0.2 kg (5.7%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Aroma (end of boil)	Mosaic	5 g	5 min	10 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Centennial	10 g	5 min	10.5 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Chinook	10 g	5 min	13 %

### Yeasts

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