

RICE IPA # 2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **59**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (65.8%)	80 %	4
Grain	Płatki ryżowe	1.6 kg (21.1%)	83 %	4
Grain	Viking Wheat Malt	0.5 kg (6.6%)	83 %	5
Grain	Viking Pilsner malt	0.5 kg (6.6%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	25 min	13 %
Boil	Mosaic	60 g	1 min	10 %
Boil	Nelson Sauvín	60 g	1 min	11 %
Boil	Equinox	60 g	1 min	13.1 %
Whirlpool	Galaxy	50 g	15 min	15 %
Dry Hop	Nelson Sauvín	40 g	3 day(s)	11 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	Equinox	40 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	70 min