

Rice IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **61**
- SRM **3.6**
- 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 **70 min**
- Evaporation rate **8 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **100 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (60%) | 78 % | 5 |
| Grain | Rice, Flaked | 1 kg (20%) | 70 % | 2 |
| Grain | Pszeniczny | 1 kg (20%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 20 g | 60 min | 9.5 % |
| Boil | Chinook | 15 g | 60 min | 13 % |
| Aroma (end of boil) | Mosaic | 20 g | 10 min | 10 % |
| Aroma (end of boil) | Amarillo | 20 g | 10 min | 9.5 % |
| Aroma (end of boil) | Chinook | 10 g | 10 min | 13 % |

Yeasts

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