

# Rice IPA I

- Gravity **15 BLG**
- ABV ---
- IBU **58**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **55.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.5 kg (64.1%)	80 %	6
Grain	Płatki ryżowe błyskawiczne	1 kg (25.6%)	80 %	1
Grain	Weyermann - Carapils	0.4 kg (10.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Sorachi Ace	10 g	60 min	9.4 %
Boil	USA Sorachi Ace	20 g	30 min	9.4 %
Boil	USA Sorachi Ace	20 g	5 min	9.4 %
Aroma (end of boil)	USA Sorachi Ace	20 g	0 min	9.4 %
Dry Hop	USA Sorachi Ace	30 g	7 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	60 min
Fining	Mech irlandzki	3 g	Boil	10 min