

Rice IPA III

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

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

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3.8 kg (59.4%)	80 %	6
Grain	Platki ryżowe błyskawiczne	2 kg (31.3%)	80 %	1
Grain	Weyermann - Carapils	0.6 kg (9.4%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Tomahawk	20 g	60 min	15.8 %
Boil	USA Amarillo	40 g	15 min	7.4 %
Boil	USA Amarillo	60 g	0 min	7.4 %
Dry Hop	USA Citra	20 g	3 day(s)	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 IV	Ale	Slant	100 ml	---