

# Rice IPA z kawą

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Rice, Flaked         | 1 kg (16.7%) | 70 %  | 2   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 15 g   | 60 min   | 12 %       |
| Boil                | Amarillo | 15 g   | 60 min   | 9.5 %      |
| Boil                | Citra    | 15 g   | 10 min   | 12 %       |
| Boil                | Amarillo | 15 g   | 10 min   | 9.5 %      |
| Aroma (end of boil) | Citra    | 20 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Amarillo | 20 g   | 0 min    | 9.5 %      |
| Dry Hop             | Citra    | 50 g   | 3 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |      |       |           |          |
|--------|------|-------|-----------|----------|
| Flavor | Kawa | 60 g  | Boil      | 0 min    |
| Flavor | Kawa | 100 g | Secondary | 1 day(s) |