

# Rice IPA

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- Gravity **13.1 BLG**
- ABV ---
- IBU **51**
- SRM **5.1**
- Style **American Pale Ale**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Rice, Flaked	1.5 kg (30%)	70 %	2
Grain	Caramel/Crystal Malt - 10L	0.5 kg (10%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	60 min	10 %
Boil	Rakau (NZ)	10 g	60 min	9.5 %
Boil	Zythos	25 g	10 min	11 %
Boil	Rakau (NZ)	10 g	10 min	9.5 %
Dry Hop	Zythos	10 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis