

Rice Wheat Session IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **71**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 1 kg (30.3%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 0.5 kg (15.2%) | 80 % | 5 |
| Grain | Pilznieński | 1 kg (30.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (12.1%) | 85 % | 3 |
| Grain | Rice, Flaked | 0.4 kg (12.1%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Sabro | 28 g | 60 min | 15 % |
| Whirlpool | Sabro | 50 g | 0 min | 15 % |
| Whirlpool | Equinox | 50 g | 0 min | 13.5 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 15 % |
| Dry Hop | Equinox | 50 g | 3 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10.5 g | Fermentis |