

Rice White IPA Leon Browar po nowemu 2021

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **4.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (35.7%)	80 %	4
Grain	Strzegom Pszeniczny	2.5 kg (35.7%)	81 %	6
Grain	Rye, Flaked	0.5 kg (7.1%)	78.3 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.1%)	79 %	10
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Płatki owsiane	0.4 kg (5.7%)	60 %	3
Grain	Zakwaszający	0.1 kg (1.4%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Citra	30 g	15 min	12 %
Boil	Amarillo	30 g	10 min	8.5 %
Dry Hop	Amarillo	30 g	5 day(s)	8.5 %
Whirlpool	Simcoe	40 g	0 min	13.2 %
Dry Hop	Cascade	30 g	5 day(s)	6 %

Whirlpool	Cascade	30 g	0 min	6 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	250 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Spice	Curacao	20 g	Boil	10 min
Spice	Skórka słodkiej pomarańczy	10 g	Boil	10 min
Fining	Mech irlandzki	5 g	Boil	15 min
Water Agent	Gips	5 g	Mash	60 min