

ryżipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **74**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (46.2%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (30.8%) | 85 % | 4 |
| Adjunct | płatki ryżowe | 1 kg (15.4%) | 85 % | 2 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (7.7%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 50 g | 60 min | 13 % |
| Aroma (end of boil) | Mosaic | 50 g | 15 min | 10 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 12.5 g | Fermentis |