

# Ryżowa ipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **14**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **59 C**, Time **180 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **180 min** at **59C**
- Keep mash **10 min** at **76C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (50%)	79 %	6
Grain	Rice, Flaked	2 kg (25%)	70 %	2
Grain	Pszeniczny	2 kg (25%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	---