

# Ryżowa IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **69**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.6 kg (64.3%) | 80 %  | 4   |
| Grain | Pszeniczny          | 1 kg (17.9%)   | 85 %  | 4   |
| Grain | Płatki ryżowe       | 1 kg (17.9%)   | 70 %  | 1   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Chinook  | 20 g   | 60 min | 13 %       |
| Aroma (end of boil) | Chinook  | 30 g   | 1 min  | 13 %       |
| Aroma (end of boil) | Amarillo | 20 g   | 1 min  | 9.5 %      |
| Boil                | Mosaic   | 25 g   | 40 min | 10 %       |
| Boil                | Mosaic   | 25 g   | 20 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 7.5 g  | Safale     |