

# Ryżowa IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Strzegom Pilzneński  | 3.5 kg (63.6%) | 80 %  | 4   |
| Grain   | Pszeniczny           | 0.3 kg (5.5%)  | 85 %  | 4   |
| Grain   | Weyermann - Carapils | 0.2 kg (3.6%)  | 78 %  | 4   |
| Adjunct | Płatki ryżowe        | 1.5 kg (27.3%) | 85 %  | 2   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Marynka | 30 g   | 60 min   | 7.7 %      |
| Boil      | Simcoe  | 10 g   | 5 min    | 13.1 %     |
| Boil      | Citra   | 10 g   | 5 min    | 12.4 %     |
| Whirlpool | Simcoe  | 20 g   | 0 min    | 13.2 %     |
| Whirlpool | Citra   | 20 g   | 0 min    | 12.4 %     |
| Dry Hop   | Cascade | 30 g   | 4 day(s) | 6 %        |
| Dry Hop   | Citra   | 30 g   | 4 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |