

# UWAGA Pies Session Rice IPA

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- Gravity **11.8 BLG**
- ABV ---
- IBU **52**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **65 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Rice, Flaked	1 kg (20%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Sorachi Ace	50 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's