Rice White IPA Leon Browar - w trakcie opracowania

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **59**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg *(53%)*	80 %	4
Grain	Strzegom Pszeniczny	2.5 kg *(37.9%)*	81 %	6
Grain	Rye, Flaked	0.4 kg *(6.1%)*	78.3 %	4
Grain	Płatki pszeniczne	0.2 kg *(3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	70 min	13.2 %
Boil	Simcoe	15 g	40 min	13.2 %
Boil	Citra	30 g	20 min	12.9 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %
Whirlpool	Cascade	25 g	0 min	6 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %

Yeasts

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Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	11.5 g	---

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