

# Ryżowa ipa

- 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    | ---  |