

☐☐☐☐☐ Ryżowa IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **4.2**
- Style **American 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Weyermann - pszeniczny | 1 kg (14.3%) | 80 % | 6 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (71.4%) | 80 % | 4 |
| Grain | Rice, Flaked | 1 kg (14.3%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Cascade PL | 30 g | 30 min | 5.2 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 40 g | 0 min | 12 % |
| Dry Hop | Citra | 70 g | 4 day(s) | 12 % |
| Dry Hop | Cascade PL | 50 g | 5 day(s) | 5.2 % |

Yeasts

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