

NZ RICE IPA

- Gravity **11.9 BLG**
- ABV ---
- IBU **34**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **73 C**, Time **1 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **78.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.86 kg (65.4%)	81 %	4
Grain	Briess - Carapils Malt	0.29 kg (6.6%)	74 %	3
Grain	Rice, Flaked	1.22 kg (27.9%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	5 g	60 min	11 %
Boil	Rakau (NZ)	20 g	20 min	9.5 %
Boil	Zythos	20 g	10 min	11 %
Boil	Sorachi Ace	20 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	fermentis