

# Rice IPA #1

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- 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 **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **80C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (53.3%)   | 80 %  | 4   |
| Grain | Rice, Flaked        | 2.5 kg (33.3%) | 70 %  | 2   |
| Grain | Płatki owsiane      | 1 kg (13.3%)   | 60 %  | 3   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Nelson Sauvín | 40 g   | 60 min   | 11 %       |
| Whirlpool | Nelson Sauvín | 10 g   | 5 min    | 11 %       |
| Whirlpool | Izabella      | 40 g   | 5 min    | 5.1 %      |
| Dry Hop   | Nelson Sauvín | 50 g   | 5 day(s) | 11 %       |
| Dry Hop   | Izabella      | 60 g   | 5 day(s) | 5.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |