

Rice IPA

- Gravity **14 BLG**
- ABV ---
- IBU **51**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **50.7 liter(s)**

Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (66.7%)	80 %	5
Grain	Rice, Flaked	2 kg (22.2%)	70 %	2
Grain	Płatki pszeniczne	1 kg (11.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	59 g	60 min	11 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Galaxy	25 g	10 min	15 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Aroma (end of boil)	Galaxy	25 g	5 min	15 %
Whirlpool	Galaxy	50 g	0 min	15 %
Whirlpool	Citra	50 g	0 min	12 %