

# rice ipa

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **3.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.5 kg (81.8%)	80 %	4
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Adjunct	Pszenica niestodowana	0.5 kg (9.1%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Magnum	10 g	60 min	13.5 %
Aroma (end of boil)	Magnum	10 g	2 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Dry	10 g	---