

# Rice ipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (84.7%)	80 %	4
Grain	Rice, Flaked	0.9 kg (15.3%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	7.1 %
Dry Hop	Nelson Sauvín	90 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	1200 ml	Fermentum Mobile