

Rice IPA

- Gravity **13.1 BLG**
- ABV ---
- IBU **51**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 | Strzegom Pilzneński | 3 kg (60%) | 80 % | 4 |
| Grain | Rice, Flaked | 1.5 kg (30%) | 70 % | 2 |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (10%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 20 g | 60 min | 10 % |
| Boil | Rakau (NZ) | 10 g | 60 min | 9.5 % |
| Boil | Zythos | 25 g | 10 min | 11 % |
| Boil | Rakau (NZ) | 10 g | 10 min | 9.5 % |
| Dry Hop | Zythos | 10 g | 7 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | fermentis |