

# Ryżowa IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **4.1**
- Style **American IPA**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Rice, Flaked	1.5 kg (25%)	70 %	2
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	40 min	13.2 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- <https://homebeer.pl/pl/p/Slod-pale-ale-Viking-Malt-Strzegom/268>
- <https://homebeer.pl/pl/p/Slod-pszeniczny-Viking-Malt-Strzegom/841>
- <https://homebeer.pl/pl/p/Platki-ryzowe-blyskawiczne-waga-0%2C4kg/983>
- <https://homebeer.pl/pl/p/Platki-owsiane-waga-0%2C4kg/258>

<https://homebeer.pl/pl/p/Chmiel-Simcoe-USA-granulat/1012>  
<https://homebeer.pl/pl/p/Chmiel-Citra-USA-granulat/288>

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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