

# Ryżowa IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (75%)	81 %	3.5
Grain	Rice, Flaked	1 kg (16.7%)	70 %	2
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6
Grain	Enzymatyczny	0.4 kg (6.7%)	76 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	5 min	12.6 %
Whirlpool	Citra	10 g	60 min	12.6 %
Whirlpool	Mosaic	10 g	45 min	12.8 %
Whirlpool	Falconer's Flight	10 g	45 min	10.2 %
Whirlpool	Cashmere	100 g	45 min	7.5 %
Dry Hop	Citra	40 g	3 day(s)	12.6 %
Dry Hop	Mosaic	40 g	3 day(s)	12.8 %
Dry Hop	Falconer's Flight	40 g	3 day(s)	10.2 %