

## Session Rice IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **3.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (66.7%)	80 %	4
Grain	Viking Pale Ale malt	0.5 kg (16.7%)	80 %	5
Grain	Rice, Flaked	0.5 kg (16.7%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	4 g	60 min	15 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %