

## Session Rice IPA

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- Gravity **11.4 BLG**
- ABV ---
- IBU **32**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (83.3%)	80 %	4
Grain	Rice, Flaked	0.8 kg (16.7%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Mosaic	10 g	5 min	10 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	safale