

Imperial Galaxy Rice Ipa

- Gravity **21.1 BLG**
- ABV ---
- IBU **102**
- SRM **8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **37.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **68 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **29.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (53.2%)	85 %	7
Grain	Strzegom Pale Ale	2 kg (21.3%)	79 %	6
Grain	Monachijski	0.5 kg (5.3%)	80 %	16
Adjunct	Rice, Flaked	1 kg (10.6%)	70 %	2
Grain	Weyermann - Carapils	0.6 kg (6.4%)	78 %	4
Grain	Oats, Flaked	0.2 kg (2.1%)	80 %	2
Grain	Weyermann - Acidulated Malt	0.1 kg (1.1%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	50 g	77 min	15 %
Boil	Iunga	30 g	60 min	15.5 %
Boil	Galaxy	20 g	10 min	15 %
Boil	Topaz	25 g	10 min	15 %
Aroma (end of boil)	Galaxy	40 g	0 min	15 %

Dry Hop	Equinox	30 g	4 day(s)	13.1 %
Dry Hop	Galaxy	60 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Wheat	Slant	345 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5.75 g	Boil	15 min