

# Rice White IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **3.6**
- Style **White 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 **65 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **10 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 | Briess - Pilsen Malt | 3 kg (50%)     | 80.5 % | 2.5 |
| Grain | Pszeniczny           | 1.7 kg (28.3%) | 85 %   | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%)  | 78 %   | 4   |
| Grain | Rice, Flaked         | 0.8 kg (13.3%) | 70 %   | 2   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 15 g   | 60 min   | 13.2 %     |
| Boil                | Simcoe   | 15 g   | 40 min   | 13.2 %     |
| Boil                | Citra    | 15 g   | 15 min   | 12.9 %     |
| Aroma (end of boil) | Cascade  | 25 g   | 5 min    | 6 %        |
| Whirlpool           | Cascade  | 25 g   | 0 min    | 6 %        |
| Dry Hop             | Amarillo | 25 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Citra    | 30 g   | 5 day(s) | 12 %       |
| Dry Hop             | Mosaic   | 25 g   | 5 day(s) | 10 %       |

## Yeasts

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

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale  | Dry  | 11 g   | ---        |