

# R.I.P. Ale

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **73**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.1 kg (79.2%)	81 %	4
Grain	Rice, Flaked	1.6 kg (20.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Nelson Sauvín	25 g	3 day(s)	11.4 %
Aroma (end of boil)	Nelson Sauvín	25 g	15 min	11.4 %
Dry Hop	taiheke	25 g	3 day(s)	7.6 %
Aroma (end of boil)	taiheke	25 g	15 min	7.6 %
Boil	Marynka	80 g	60 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---