

RRIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **59**
- SRM **11.4**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (77.9%)	79 %	6
Grain	Karmelowy żytni Strzegom	0.5 kg (13%)	75 %	150
Grain	Weyermann - Carapils	0.25 kg (6.5%)	78 %	4
Grain	Jęczmień niesłodowany	0.1 kg (2.6%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	50 min	14.2 %
Boil	Simcoe	5 g	50 min	13.3 %
Boil	Citra	5 g	30 min	14.2 %
Boil	Simcoe	5 g	30 min	13.3 %
Boil	Mosaic	5 g	30 min	11.8 %
Boil	Amarillo	10 g	10 min	9.3 %
Boil	Mosaic	10 g	10 min	11.8 %
Boil	Citra	5 g	3 min	14.2 %

Boil	Simcoe	5 g	3 min	13.3 %
Boil	Amarillo	10 g	3 min	9.3 %
Boil	Mosaic	10 g	3 min	11.8 %
Whirlpool	Citra	15 g	5 min	14.2 %
Whirlpool	Simcoe	15 g	5 min	13.3 %
Whirlpool	Amarillo	20 g	5 min	9.3 %
Whirlpool	Mosaic	15 g	5 min	11.8 %
Dry Hop	Citra	20 g	4 day(s)	14.2 %
Dry Hop	Simcoe	20 g	4 day(s)	13.3 %
Dry Hop	Amarillo	10 g	4 day(s)	9.3 %
Dry Hop	Mosaic	10 g	4 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	80 ml	Fermentis