RB IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **8.2**
- Style **English 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 **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(70.2%)*	80 %	5
Grain	Karmelowy Czerwony	1 kg *(17.5%)*	75 %	59
Grain	Płatki owsiane	0.4 kg *(7%)*	60 %	3
Sugar	cukier	0.3 kg *(5.3%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	8.8 %
Aroma (end of boil)	Cascade PL	20 g	15 min	7.3 %
Dry Hop	Cascade PL	10 g	5 day(s)	7.3 %
Dry Hop	Chinook	20 g	5 day(s)	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis

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