

## R.I.P.A.

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **112**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 3.2 kg (76.2%) | 80.5 % | 4   |
| Grain | Rice, Flaked           | 1 kg (23.8%)   | 70 %   | 2   |

### Hops

| Use for   | Name             | Amount | Time     | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Dry Hop   | Nelson Sauvignon | 50 g   | 3 day(s) | 10.8 %     |
| Whirlpool | Nelson Sauvignon | 50 g   | 15 min   | 10.8 %     |
| Dry Hop   | Wai-iti          | 50 g   | 3 day(s) | 2.2 %      |
| Whirlpool | Motueka          | 50 g   | 30 min   | 9.3 %      |
| Boil      | Chinook          | 40 g   | 60 min   | 10.6 %     |

### Yeasts

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