

## R.I.P ale v2

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **65**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **23.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (66.2%) | 80 %  | 4   |
| Grain | Pszeniczny          | 0.7 kg (10.3%) | 85 %  | 4   |
| Grain | Rice, Flaked        | 1.6 kg (23.5%) | 70 %  | 2   |

### Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Chinook       | 30 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Nelson Sauvín | 30 g   | 10 min   | 10.8 %     |
| Whirlpool           | Nelson Sauvín | 30 g   | 30 min   | 10.8 %     |
| Dry Hop             | Nelson Sauvín | 40 g   | 3 day(s) | 10.8 %     |
| Aroma (end of boil) | izabela       | 20 g   | 10 min   | 5.8 %      |
| Aroma (end of boil) | Sybilla       | 25 g   | 10 min   | 6.9 %      |
| Dry Hop             | izabela       | 20 g   | 3 day(s) | 5.8 %      |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 300 ml | Fermentum Mobile |