

# Raipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **29**
- SRM **8.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (78.2%)	80 %	5
Grain	Strzegom Monachijski typ I	0.56 kg (12.2%)	79 %	16
Grain	Pszeniczny	0.42 kg (9.1%)	85 %	4
Grain	Carafa III	0.025 kg (0.5%)	50 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	10 g	30 min	15 %
Boil	Simcoe	15 g	15 min	13.2 %
Whirlpool	Simcoe	35 g	0 min	13.2 %
Dry Hop	Cascade	100 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---
Voss lallemand	Ale	Dry	7 g	---

## Notes

- Warka podzielona na pol  
*Nov 24, 2020, 12:31 PM*