

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 |