

## RB IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **9.5**
- Style **American 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 **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **10.5 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	5 kg (83.3%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150
Grain	Płatki owsiane	0.4 kg (6.7%)	60 %	3
Sugar	cukier	0.1 kg (1.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	6 %
Boil	Zula	15 g	60 min	10 %
Boil	Sybilla	20 g	15 min	6 %
Boil	Zula	20 g	15 min	10 %
Aroma (end of boil)	Sybilla	15 g	0 min	6 %
Aroma (end of boil)	Zula	15 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis