

RB IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **47**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (15.2%)	79 %	16
Grain	Płatki owsiane	0.4 kg (6.1%)	60 %	3
Sugar	cukier	0.2 kg (3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	11 %
Boil	Zula	15 g	60 min	10 %
Boil	Centennial	20 g	15 min	11 %
Boil	Zula	20 g	15 min	10 %
Aroma (end of boil)	Centennial	15 g	0 min	11 %
Aroma (end of boil)	Zula	15 g	0 min	10 %

Yeasts

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