

Riiipp

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **87**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (53.3%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (26.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.7%) | 79 % | 16 |
| Grain | Pszeniczny | 0.5 kg (6.7%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.25 kg (3.3%) | 79 % | 45 |
| Grain | Caramel/Crystal Malt - 10L | 0.25 kg (3.3%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Columbus | 50 g | 60 min | 15.5 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Mosaic | 25 g | 10 min | 10 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |