

# Riiipp

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- 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's