

# RIPA

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- Gravity **17 BLG**
- ABV ---
- IBU **52**
- SRM **10.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg (30.8%)	85 %	8
Grain	Strzegom Pale Ale	2.5 kg (38.5%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (7.7%)	79 %	16
Adjunct	Rye, Flaked	0.8 kg (12.3%)	78.3 %	4
Grain	Strzegom Karmel 150	0.2 kg (3.1%)	75 %	150
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Aroma (end of boil)	Sorachi Ace	30 g	5 min	10 %
Aroma (end of boil)	Palisade	30 g	5 min	7.5 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %