

RIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **16.3**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (63.4%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (28.8%)	79 %	10
Grain	Special B Malt	0.25 kg (7.2%)	65.2 %	350
Grain	Jęczmień palony	0.02 kg (0.6%)	55 %	1050

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	14 g	60 min	9.4 %
Whirlpool	Azacca	30 g	25 min	12.8 %
Dry Hop	Azacca	30 g	3 day(s)	12.8 %
Boil	Azacca	15 g	10 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1335 British Ale II	Ale	Slant	100 ml	Wyeast Labs