

# Ripa

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **4.2**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński         | 4 kg (89.9%)   | 81 %   | 4   |
| Grain | Barley, Flaked     | 0.25 kg (5.6%) | 70 %   | 4   |
| Sugar | Candi Sugar, Clear | 0.2 kg (4.5%)  | 78.3 % | 2   |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Amora preta | 50 g   | 20 min | 7 %        |
| Boil    | Amora preta | 30 g   | 5 min  | 7 %        |
| Boil    | Amora preta | 10 g   | 60 min | 7 %        |