

# RIPL Effect clone

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **5.3**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (70.2%)	82 %	4
Liquid Extract	Žytņi	1.2 kg (21.1%)	85 %	8
Grain	Fawcett - Pale Crystal	0.15 kg (2.6%)	72.8 %	90
Adjunct	Rice Hulls	0.15 kg (2.6%)	1 %	0
Grain	Žytņi	0.2 kg (3.5%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Apollo	5 g	75 min	17 %
Boil	Apollo	15 g	15 min	17 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	0 min	15.5 %
Aroma (end of boil)	Chinook	20 g	0 min	13 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Dry Hop	Amarillo	40 g	7 day(s)	9.5 %
Dry Hop	Chinook	20 g	7 day(s)	13 %
Dry Hop	Cascade	20 g	7 day(s)	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - California Lager	Lager	Dry	11.5 g	MJ

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	gips	5 g	Boil	75 min