

R.I.P.A.

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **112**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 3.2 kg (76.2%) | 80.5 % | 4 |
| Grain | Rice, Flaked | 1 kg (23.8%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Dry Hop | Nelson Sauvignon | 50 g | 3 day(s) | 10.8 % |
| Whirlpool | Nelson Sauvignon | 50 g | 15 min | 10.8 % |
| Dry Hop | Wai-iti | 50 g | 3 day(s) | 2.2 % |
| Whirlpool | Motueka | 50 g | 30 min | 9.3 % |
| Boil | Chinook | 40 g | 60 min | 10.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | --- |