

R.I.P ale v2

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **65**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (66.2%) | 80 % | 4 |
| Grain | Pszeniczny | 0.7 kg (10.3%) | 85 % | 4 |
| Grain | Rice, Flaked | 1.6 kg (23.5%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 12 % |
| Aroma (end of boil) | Nelson Sauvín | 30 g | 10 min | 10.8 % |
| Whirlpool | Nelson Sauvín | 30 g | 30 min | 10.8 % |
| Dry Hop | Nelson Sauvín | 40 g | 3 day(s) | 10.8 % |
| Aroma (end of boil) | izabela | 20 g | 10 min | 5.8 % |
| Aroma (end of boil) | Sybilla | 25 g | 10 min | 6.9 % |
| Dry Hop | izabela | 20 g | 3 day(s) | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 300 ml | Fermentum Mobile |