

## RB IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (15.2%)	79 %	10
Grain	Płatki owsiane	0.4 kg (6.1%)	60 %	3
Sugar	cukier	0.2 kg (3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	11 %
Boil	Zula	15 g	60 min	10 %
Aroma (end of boil)	Centennial	20 g	15 min	11 %
Aroma (end of boil)	Zula	20 g	15 min	10 %
Whirlpool	Centennial	15 g	4 min	11 %
Whirlpool	Zula	15 g	4 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis