

# RIPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **69**
- SRM **16.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (59.2%)	85 %	7
Grain	Rye Malt	2 kg (26.3%)	80 %	6
Grain	Strzegom Karmel 150	0.8 kg (10.5%)	75 %	150
Grain	Biscuit Malt	0.3 kg (3.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	12.4 %
Boil	Amarillo	20 g	20 min	7.5 %
Whirlpool	Amarillo	40 g	30 min	7.5 %
Dry Hop	Simcoe	60 g	4 day(s)	13.2 %
Dry Hop	Amarillo	40 g	2 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- whirlpool= hop stand 75\* na 30 min  
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