

RIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **21.7**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (54.5%) | 79 % | 6 |
| Grain | Strzegom Karmelowy Żytni | 1 kg (18.2%) | 75 % | 200 |
| Grain | Strzegom Karmel 150 | 1 kg (18.2%) | 75 % | 150 |
| Grain | Płatki ryżowe | 0.5 kg (9.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------|--------|----------|------------|
| First Wort | Admiral | 25 g | 60 min | 13.3 % |
| Dry Hop | Enigma (AUS) | 30 g | 5 day(s) | 17.2 % |
| Dry Hop | Enigma (AUS) | 30 g | 3 day(s) | 17.2 % |
| Dry Hop | Ekuanot | 40 g | 3 day(s) | 14 % |
| Dry Hop | Oktawia | 30 g | 3 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |