

RIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **63**
- SRM **11.5**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.55 kg (98.5%) | 80 % | 5 |
| Grain | Weyermann - Dehusked Carafa III | 0.04 kg (1.5%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Magnat | 10 g | 60 min | 7.8 % |
| Boil | Simcoe | 30 g | 10 min | 12.8 % |
| Whirlpool | Galaxy | 30 g | 5 min | 15.5 % |