

# RIPA Red IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **80**
- SRM **11.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **13.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **65.5 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.7 kg (98.2%)	79 %	6
Grain	Carafa III	0.05 kg (1.8%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	8 g	60 min	15.5 %
Boil	Citra	7.5 g	30 min	12 %
Boil	Simcoe	7.5 g	30 min	13.2 %
Boil	Amarillo	7.5 g	15 min	9.5 %
Boil	Simcoe	7.5 g	15 min	13.2 %
Boil	Citra	7.5 g	15 min	12 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Simcoe	20 g	6 day(s)	13.2 %
Dry Hop	Amarillo	15 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	120 ml	Fermentum Mobile

## Notes

- Jedno z najlepszych piw - jedyna uwaga to dodać troszkę mniej słodu dla koloru (kolor brązowy)  
*Jun 28, 2018, 7:05 PM*