

R.I.P. Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **73**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 6.1 kg (79.2%) | 81 % | 4 |
| Grain | Rice, Flaked | 1.6 kg (20.8%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Dry Hop | Nelson Sauvín | 25 g | 3 day(s) | 11.4 % |
| Aroma (end of boil) | Nelson Sauvín | 25 g | 15 min | 11.4 % |
| Dry Hop | taiheke | 25 g | 3 day(s) | 7.6 % |
| Aroma (end of boil) | taiheke | 25 g | 15 min | 7.6 % |
| Boil | Marynka | 80 g | 60 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | --- |