

## R.I.PA

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- Gravity **15 BLG**
- ABV ---
- IBU **55**
- SRM **10.6**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	6
Grain	Weyermann - Rye Malt	1.5 kg (25%)	85 %	7
Grain	Karmelowy żytni Strzegom	0.5 kg (8.3%)	75 %	150
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.4 %
Boil	Amarillo	15 g	40 min	8.8 %
Boil	Citra	15 g	30 min	12.4 %
Aroma (end of boil)	Amarillo	15 g	5 min	8.8 %
Aroma (end of boil)	Citra	15 g	5 min	12.4 %
Aroma (end of boil)	Equinox	15 g	3 min	13.4 %
Dry Hop	Callista	35 g	7 day(s)	3.9 %
Dry Hop	Cascade	35 g	7 day(s)	6.6 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis