

# RIPa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **66**
- SRM **10**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (32.8%)	81 %	4
Grain	Pszeniczny	1.5 kg (24.6%)	85 %	4
Grain	Monachijski	1.5 kg (24.6%)	80 %	16
Grain	Płatki pszeniczne	0.5 kg (8.2%)	85 %	3
Grain	Jęczmień niesłodowany	0.5 kg (8.2%)	75 %	2
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	30 g	60 min	15.5 %
Boil	Centennial	15 g	15 min	10.5 %
Boil	Pekko	15 g	15 min	13.6 %
Boil	Centennial	15 g	5 min	10.5 %
Boil	Pekko	15 g	5 min	13.6 %
Whirlpool	Centennial	20 g	0 min	10.5 %
Whirlpool	Pekko	20 g	0 min	13.6 %

Dry Hop	Palisade	50 g	7 day(s)	7.5 %
Dry Hop	Pekko	50 g	5 day(s)	13.6 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	150 ml	Safbrew