

# RIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **21.7**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Strzegom Karmelowy Żytni	1 kg (18.2%)	75 %	200
Grain	Strzegom Karmel 150	1 kg (18.2%)	75 %	150
Grain	Płatki ryżowe	0.5 kg (9.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Admiral	25 g	60 min	13.3 %
Dry Hop	Enigma (AUS)	30 g	5 day(s)	17.2 %
Dry Hop	Enigma (AUS)	30 g	3 day(s)	17.2 %
Dry Hop	Ekuanot	40 g	3 day(s)	14 %
Dry Hop	Oktawia	30 g	3 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar