

# RIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **74**
- SRM **15.7**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.3 kg (86%)	82 %	4
Grain	Pszeniczny	0.4 kg (8%)	85 %	4
Grain	Weyermann Caramunich 3	0.2 kg (4%)	76 %	150
Grain	Carafa III	0.1 kg (2%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	30 g	30 min	13 %
Boil	Chinook	20 g	10 min	13 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	5 min	13 %
Whirlpool	Simcoe	25 g	---	13.2 %
Whirlpool	Columbus/Tomahawk/Zeus	25 g	---	13 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %
Dry Hop	Talus	50 g	4 day(s)	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis