

# Ripa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **4.2**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (89.9%)	81 %	4
Grain	Barley, Flaked	0.25 kg (5.6%)	70 %	4
Sugar	Candi Sugar, Clear	0.2 kg (4.5%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora preta	50 g	20 min	7 %
Boil	Amora preta	30 g	5 min	7 %
Boil	Amora preta	10 g	60 min	7 %