

# RIPA

- Gravity **15.8 BLG**
- ABV ---
- IBU **49**
- SRM **19.6**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (62.5%)	85 %	7
Grain	Rye Malt	1.7 kg (26.6%)	80 %	6
Grain	Strzegom Karmel 150	0.5 kg (7.8%)	75 %	150
Grain	Czekoladowy	0.2 kg (3.1%)	60 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	35 g	60 min	9.5 %
Boil	Willamette	20 g	30 min	5 %
Aroma (end of boil)	Palisade	20 g	15 min	7.5 %
Aroma (end of boil)	Amarillo	15 g	15 min	9.5 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Dry Hop	Amarillo	14 g	12 day(s)	9.5 %
Dry Hop	Mosaic	9 g	12 day(s)	10 %
Dry Hop	Citra	15 g	5 day(s)	12 %
Dry Hop	Equinox	15 g	5 day(s)	13.1 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	250 ml	Fermentis