

## R.I.P.A.

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **112**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3.2 kg (76.2%)	80.5 %	4
Grain	Rice, Flaked	1 kg (23.8%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	10.8 %
Whirlpool	Nelson Sauvignon	50 g	15 min	10.8 %
Dry Hop	Wai-iti	50 g	3 day(s)	2.2 %
Whirlpool	Motueka	50 g	30 min	9.3 %
Boil	Chinook	40 g	60 min	10.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---