

## R.I.P ale v2

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **65**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **23.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (66.2%)	80 %	4
Grain	Pszeniczny	0.7 kg (10.3%)	85 %	4
Grain	Rice, Flaked	1.6 kg (23.5%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12 %
Aroma (end of boil)	Nelson Sauvín	30 g	10 min	10.8 %
Whirlpool	Nelson Sauvín	30 g	30 min	10.8 %
Dry Hop	Nelson Sauvín	40 g	3 day(s)	10.8 %
Aroma (end of boil)	izabela	20 g	10 min	5.8 %
Aroma (end of boil)	Sybilla	25 g	10 min	6.9 %
Dry Hop	izabela	20 g	3 day(s)	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile