

RIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **16.3**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|--------|------|
| Grain | Pilzneński | 2.2 kg (63.4%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (28.8%) | 79 % | 10 |
| Grain | Special B Malt | 0.25 kg (7.2%) | 65.2 % | 350 |
| Grain | Jęczmień palony | 0.02 kg (0.6%) | 55 % | 1050 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Dr Rudi | 14 g | 60 min | 9.4 % |
| Whirlpool | Azacca | 30 g | 25 min | 12.8 % |
| Dry Hop | Azacca | 30 g | 3 day(s) | 12.8 % |
| Boil | Azacca | 15 g | 10 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|-------------|
| Wyeast - 1335 British Ale II | Ale | Slant | 100 ml | Wyeast Labs |