

# RIPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **69**
- SRM **16.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (59.2%) | 85 %  | 7   |
| Grain | Rye Malt                  | 2 kg (26.3%)   | 80 %  | 6   |
| Grain | Strzegom Karmel 150       | 0.8 kg (10.5%) | 75 %  | 150 |
| Grain | Biscuit Malt              | 0.3 kg (3.9%)  | 79 %  | 45  |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Chinook  | 60 g   | 60 min   | 12.4 %     |
| Boil      | Amarillo | 20 g   | 20 min   | 7.5 %      |
| Whirlpool | Amarillo | 40 g   | 30 min   | 7.5 %      |
| Dry Hop   | Simcoe   | 60 g   | 4 day(s) | 13.2 %     |
| Dry Hop   | Amarillo | 40 g   | 2 day(s) | 7.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

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

- whirlpool= hop stand 75\* na 30 min  
*Sep 25, 2016, 7:53 PM*