

# RIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **63**
- SRM **11.5**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.55 kg (98.5%)	80 %	5
Grain	Weyermann - Dehusked Carafa III	0.04 kg (1.5%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	7.8 %
Boil	Simcoe	30 g	10 min	12.8 %
Whirlpool	Galaxy	30 g	5 min	15.5 %