

## #17 RYE IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **5.4**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	75 %	5
Grain	Rye Malt	1.5 kg (23.1%)	63 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	60 min	9.8 %
Boil	Chinook	50 g	20 min	10.7 %
Dry Hop	Chinook	50 g	4 day(s)	10.7 %
Dry Hop	Cascade	50 g	4 day(s)	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-04	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	łuska ryżowa	200 g	Mash	60 min