

## 2 na 100

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **16**
- SRM **7.2**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**

### Mash step by step

- Heat up **10.7 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (32.8%)	79 %	6
Grain	Żytni	2 kg (65.6%)	85 %	8
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (1.6%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sorachi Ace	50 g	5 min	12.5 %

### Yeasts

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