

#7 RYE AIPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **56**
- SRM **6**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (61.5%)	90 %	7
Grain	Żytni	2 kg (30.8%)	90 %	8
Grain	Płatki owsiane	0.5 kg (7.7%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Ekuanot	15 g	5 min	14 %
Whirlpool	Ekuanot	45 g	10 min	14 %
Dry Hop	Ekuanot	40 g	4 day(s)	14 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Water Agent	kwask mlekowy	4 g	Mash	60 min
Water Agent	witamina C	2 g	Bottling	5 min
Other	łuska ryżowa	100 g	Mash	0 min

Notes

- Problem z filtracją, zacier się zaklejał powyżej filtratora, 3-krotny restart filtracji, odebrana brzezka bardzo mętna, spodziewane dodatkowe straty po opadnięciu zawiesiny.
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