

Aotearoa

- Gravity **14 BLG**
- ABV ---
- IBU **75**
- SRM **6.9**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.3 kg (70.8%) | 79 % | 6 |
| Grain | Żytmi | 0.7 kg (21.5%) | 85 % | 8 |
| Grain | Caramel/Crystal Malt - 10L | 0.25 kg (7.7%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Pacific Gem | 20 g | 60 min | 15.3 % |
| Boil | Pacifica (NZ) | 15 g | 30 min | 4.8 % |
| Aroma (end of boil) | Motueka | 20 g | 10 min | 7 % |
| Dry Hop | Motueka | 30 g | 4 day(s) | 7 % |
| Dry Hop | Pacifica (NZ) | 15 g | 4 day(s) | 4.8 % |

Yeasts

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