

Autumn IPA 2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **5.3**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.5 kg (21.4%)	81.2 %	8
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	18 %
Boil	Summit	20 g	10 min	18 %
Dry Hop	Equinox	50 g	7 day(s)	16.1 %
Dry Hop	Citra	25 g	7 day(s)	14.2 %
Dry Hop	Centennial	25 g	7 day(s)	9.7 %

Yeasts

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