

# Big MaoRye

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **72**
- SRM **6.2**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (40%)	85 %	7
Grain	Żytmi	2 kg (40%)	85 %	8
Grain	Viking Munich Malt	1 kg (20%)	78 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Rakau (NZ)	15 g	15 min	9.5 %
Boil	Motueka	25 g	15 min	7 %
Dry Hop	Vic Secret	25 g	4 day(s)	18.4 %
Dry Hop	Kohatu	25 g	4 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczan magnezu	2 g	Boil	0 min
Other	łuska ryżowa	50 g	Mash	0 min

## Notes

- Zacieranie w 68°C - 1h, mash out - 76°C  
do filtracji 50g łuski ryżowej  
Fermentacja 17-18°C

17l piwa rozpuszczono z 103g glukozy  
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