

Black Rye Double AIPA

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **68**
- SRM **25.2**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (53.1%) | 80 % | 35 |
| Liquid Extract | Żytmi | 1.2 kg (18.8%) | 80 % | 8 |
| Liquid Extract | Żytmi | 1.2 kg (18.8%) | 80 % | 8 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (4.7%) | 75 % | 30 |
| Grain | Jęczmień palony | 0.3 kg (4.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 60 min | 15.5 % |
| Aroma (end of boil) | Citra | 20 g | 15 min | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Other | Płatki owsiane | 500 g | Boil | 60 min |
| Other | Płatki Żytmie | 500 g | Boil | 60 min |