

Brett Rye Ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **8.1**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilznieński | 5 kg (80.6%) | 81 % | 4 |
| Grain | Żytni | 1 kg (16.1%) | 85 % | 8 |
| Grain | Weyermann Specjal W | 0.2 kg (3.2%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 5 min | 5.1 % |
| Aroma (end of boil) | Fuggles | 30 g | 5 min | 4.5 % |