

Light rye IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **79C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|------|
| Grain | Weyermann - Extra Pale Premium Pilsner Malt | 2 kg (37.7%) | 81 % | 2.75 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (37.7%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (9.4%) | 85 % | 5 |
| Grain | Weyermann - Rye Malt | 0.5 kg (9.4%) | 85 % | 7 |
| Grain | Platki owsiane | 0.3 kg (5.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Mackinac | 20 g | 30 min | 10 % |
| Aroma (end of boil) | lunga | 20 g | 10 min | 11 % |
| Dry Hop | lunga | 20 g | 7 day(s) | 11 % |
| Dry Hop | Mackinac | 30 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------------|-------------|---------------|-------------------|
| Danstar - BRY-97 | Ale | Dry | 11 g | Danstar |