

# Maynard

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **46**
- SRM **9.6**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **35 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **10 min** at **35C**
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (51.5%)	85 %	7
Grain	Weyermann - Rye Malt	2.5 kg (36.8%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.5 kg (7.4%)	85 %	5
Grain	Carared	0.2 kg (2.9%)	75 %	50
Grain	Caraaroma	0.1 kg (1.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8 %
Boil	Citra	15 g	25 min	12 %
Boil	Simcoe	10 g	25 min	13.2 %
Boil	Amarillo	15 g	25 min	9.5 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Simcoe	22 g	3 day(s)	13.2 %
Dry Hop	Amarillo	28 g	3 day(s)	9.5 %

Boil	Citra	3 g	60 min	12 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale