

# Polish Rye Session IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (78.1%)	80 %	5
Grain	Strzegom Karmel 150	0.18 kg (3.3%)	75 %	120
Grain	Żytni	1 kg (18.6%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.5 %
Boil	Lublin (Lubelski)	30 g	10 min	4.8 %
Aroma (end of boil)	Oktawia	35 g	2 min	9.2 %
Aroma (end of boil)	lunga	20 g	2 min	9.5 %
Dry Hop	Lublin (Lubelski)	20 g	4 day(s)	4 %
Dry Hop	Oktawia	65 g	4 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis