

prawie jak Rye IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **48**
- SRM **7.7**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **48.3C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.1%)	80 %	5
Grain	Żytni	1 kg (12.8%)	85 %	8
Grain	Karmelowy żytni Strzegom	0.3 kg (3.8%)	75 %	150
Grain	Płatki owsiane	1 kg (12.8%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (6.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.7 %
Boil	Equinox	10 g	60 min	12.8 %
Boil	Citra	20 g	20 min	13.7 %
Boil	Equinox	20 g	20 min	12.8 %
Boil	Citra	20 g	1 min	13.7 %
Boil	Equinox	20 g	1 min	12.8 %

Yeasts

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