

Raj Ajpiej

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **60**
- SRM **9.5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (51.3%) | 80 % | 5 |
| Grain | Rye Malt | 1 kg (25.6%) | 63 % | 10 |
| Grain | Strzegom Wiedeński | 0.5 kg (12.8%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.25 kg (6.4%) | 85 % | 3 |
| Grain | Crystal II 200 | 0.15 kg (3.8%) | 71 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Warrior | 20 g | 60 min | 17.6 % |
| Whirlpool | Centennial | 25 g | 0 min | 8.3 % |
| Whirlpool | Galaxy | 25 g | 0 min | 13.6 % |
| Whirlpool | Mosaic | 25 g | 0 min | 12.5 % |
| Whirlpool | Amarillo | 25 g | 0 min | 9.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 2 g | Mash | 60 min |
| Fining | Whirlfloc | 1 g | Boil | 5 min |