

Ryan Giggs Rye IPA

- Gravity **15.5 BLG**
- ABV ---
- IBU **77**
- SRM **7.5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **9 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

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

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.2 kg (58.3%) | 79 % | 6 |
| Grain | Żytmi | 2.2 kg (30.6%) | 85 % | 8 |
| Grain | Pszeniczny | 0.3 kg (4.2%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.9%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 30 min | 15.5 % |
| Boil | Simcoe | 30 g | 15 min | 13 % |
| Aroma (end of boil) | Simcoe | 20 g | 5 min | 13 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 12 % |
| Dry Hop | Simcoe | 60 g | 4 day(s) | 13 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |

Yeasts

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