

Rye AIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Żytni | 1 kg (27%) | 85 % | 8 |
| Grain | Strzegom Pilzneński | 1.5 kg (40.5%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.6 kg (16.2%) | 79 % | 10 |
| Grain | Pszeniczny | 0.4 kg (10.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (5.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Jarrylo | 10 g | 40 min | 15 % |
| Aroma (end of boil) | Jarrylo | 10 g | 10 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 100 ml | Fermentum Mobile |