

# 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 |