

Rye IPA #1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **75**
- SRM **3.4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--|----------------|-------|-----|
| Grain | Słód Carapils® Weyermann® | 1.5 kg (28.3%) | --- % | 4 |
| Grain | Słód Barke® Pilsner Malt Weyermann® | 3 kg (56.6%) | --- % | 4 |
| Adjunct | Płatki Ryżowe | 0.8 kg (15.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Mosaic | 30 g | 60 min | 12.5 % |
| Boil | Pacific Jade | 15 g | 30 min | 12.5 % |
| Boil | Dr. Rudi | 15 g | 30 min | 11.9 % |
| Boil | Green Bullet | 15 g | 10 min | 11.8 % |

Yeasts

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