

# RYE IPA

- Gravity **16.7 BLG**
- ABV ---
- IBU **52**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	6 kg (52.2%)	80 %	4
Grain	Briess - Rye Malt	3.5 kg (30.4%)	80 %	7
Grain	Briess Karmel 80	0.5 kg (4.3%)	75 %	30
Grain	Słód orkiszowy	1.5 kg (13%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pekko	20 g	60 min	13.6 %
Boil	Pekko	30 g	40 min	13.6 %
Boil	Southern Cross	25 g	20 min	14 %
Boil	Southern Cross	10 g	10 min	14 %
Boil	Southern Cross	15 g	5 min	14 %
Dry Hop	Equinox	100 g	6 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	120 ml	White Labs