

# Rye IPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **78**
- SRM **9.2**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (78%)	85 %	7
Grain	Weyermann - Rye Malt	1.2 kg (18.7%)	85 %	7
Grain	Strzegom Karmel 150	0.1 kg (1.6%)	75 %	150
Grain	Karmelowy Czerwony	0.112 kg (1.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Marynka	15 g	60 min	10 %
Boil	Cascade	15 g	10 min	6 %
Boil	Simcoe	15 g	5 min	13.2 %
Whirlpool	Simcoe	15 g	30 min	13.2 %
Whirlpool	Cascade	40 g	30 min	6 %
Whirlpool	Citra	15 g	30 min	12 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %
Dry Hop	Cascade	50 g	4 day(s)	6 %
Dry Hop	Citra	25 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Notes

- Zakładałem wydajność 80% niestety ostatecznie wyszło 73% i 22 litry brzezki o gęstości 16 BLG  
*Aug 6, 2016, 12:12 AM*