

## Rye IPA #2

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **3.8**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type    | Name                                   | Amount         | Yield | EBC |
|---------|--|----------------|-------|-----|
| Grain   | Słód Carapils®<br>Weyermann®           | 1.5 kg (25.9%) | --- % | 4   |
| Grain   | Słód Barke® Pilsner<br>Malt Weyermann® | 3.5 kg (60.3%) | --- % | 4.5 |
| Adjunct | Płatki Ryżowe                          | 0.8 kg (13.8%) | --- % | --- |

### Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Mosaic       | 20 g   | 60 min   | 12.5 %     |
| Boil    | Cascade      | 20 g   | 15 min   | 5.8 %      |
| Dry Hop | Green Bullet | 15 g   | 7 day(s) | 11 %       |
| Dry Hop | Pacific Jade | 15 g   | 7 day(s) | 13 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-04 | Ale  | Dry  | 11.5 g | Fermentis  |