

Rye IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **119**
- SRM **5.6**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **75C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (48%) | 81 % | 4 |
| Grain | Weyermann - Rye Malt | 3 kg (48%) | 85 % | 7 |
| Grain | Biscuit Malt | 0.25 kg (4%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Horizon | 25 g | 60 min | 12 % |
| Boil | Horizon | 25 g | 50 min | 12 % |
| Boil | Equinox | 25 g | 40 min | 13.1 % |
| Boil | Equinox | 25 g | 30 min | 13.1 % |
| Boil | Cascade | 25 g | 20 min | 6 % |
| Boil | Cascade | 25 g | 10 min | 6 % |
| Dry Hop | Amarillo | 50 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |