

RYE IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **67**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.41 kg (69.7%) | 81 % | 4 |
| Grain | Żytni | 0.8 kg (23.1%) | 85 % | 9 |
| Grain | Strzegom Bursztynowy | 0.15 kg (4.3%) | 70 % | 50 |
| Grain | Strzegom Karmel 150 | 0.1 kg (2.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnum | 16 g | 60 min | 13.5 % |
| Boil | Cascade | 15 g | 30 min | 6 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Aroma (end of boil) | Galaxy | 8 g | 15 min | 15 % |
| Aroma (end of boil) | Cascade | 10 g | 15 min | 6 % |
| Dry Hop | Galaxy | 15 g | 7 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |