

# RYE IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **4.1**
- Style **American 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (67.9%)	81 %	4
Grain	Żytni	1 kg (17.9%)	85 %	8
Grain	Płatki żytnie	0.8 kg (14.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	23 g	60 min	10 %
Boil	Trident	25 g	30 min	13.9 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.9 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Amarillo	50 g	---	9.9 %
Dry Hop	Citra	50 g	---	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Maltodekstryna	60 g	Boil	50 min