

# Rye IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **5.1**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.6 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.1 liter(s)** of strike water to **65.8C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (73.8%)	80 %	5
Grain	Strzegom Żytni	0.66 kg (13.9%)	85 %	8
Grain	Rye, Flaked	0.33 kg (7%)	78.3 %	4
Sugar	Turbinado	0.25 kg (5.3%)	95.7 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Summit	5 g	80 min	17 %
Boil	Centennial	15 g	10 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	10 min	15.1 %
Boil	Simcoe	15 g	10 min	13.2 %
Boil	Amarillo	25 g	5 min	9.5 %
Boil	Centennial	15 g	5 min	10 %
Boil	Columbus/Tomahawk/Zeus	15 g	5 min	15.1 %
Boil	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %

Aroma (end of boil)	Centennial	20 g	0 min	10 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	0 min	15.5 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Dry Hop	Centennial	50 g	3 day(s)	10 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis
Gozdawa West Coast	Ale	Dry	11 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.65 g	Boil	15 min