

# Rye IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **66**
- SRM **6.8**
- 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 **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.1%)	80 %	5
Grain	Žytni	1 kg (16.5%)	85 %	8
Grain	Strzegom Wiedeński	1 kg (16.5%)	79 %	10
Grain	Caraaroma	0.05 kg (0.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	29 g	60 min	13.5 %
Boil	Rakau (NZ)	29 g	60 min	9.5 %
Dry Hop	Rakau (NZ)	50 g	7 day(s)	9.5 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	20 ml	White Labs