

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 |