

# Rye Session IPA

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **51**
- SRM **6.8**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.7 kg (45.2%)	85 %	8
Grain	Viking Munich Malt	0.5 kg (32.3%)	78 %	18
Grain	Carahell	0.15 kg (9.7%)	77 %	26
Grain	Caramunich® typ I	0.2 kg (12.9%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	13 g	60 min	15.5 %
Aroma (end of boil)	Citra	15 g	1 min	12 %
Aroma (end of boil)	Sterling	15 g	1 min	4.5 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Sterling	15 g	4 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis