

Rye Session IPA

- Gravity **12.2 BLG**
- ABV ---
- IBU **69**
- SRM **8.2**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **-8 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------|--------|-------|-----|
| Grain | Pale Ale | 3 kg | 80 % | 9 |
| Grain | Żytni | 0.5 kg | 80 % | 10 |
| Grain | Karmelowy | 0.5 kg | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Columbus | 35 g | 60 min | 17 % |
| Aroma (end of boil) | Cascade | 25 g | 0 min | 5.5 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 5.5 % |
| Dry Hop | Simcoe | 25 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Gips piwowarski | 10 g | Mash | --- |