

# Rye Smash citrus

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **4.7**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **13 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (57.7%)   | 85 %  | 7   |
| Grain | Żytni                     | 2.2 kg (42.3%) | 85 %  | 8   |

## Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | Citra | 30 g   | 45 min   | 12 %       |
| Boil      | Citra | 15 g   | 10 min   | 12 %       |
| Boil      | Citra | 15 g   | 5 min    | 12 %       |
| Whirlpool | Citra | 30 g   | 10 min   | 12 %       |
| Dry Hop   | Citra | 60 g   | 4 day(s) | 12 %       |

## Yeasts

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

## Extras

| Type  | Name                       | Amount | Use for | Time  |
|-------|----------------------------|--------|---------|-------|
| Spice | Skórka Curacao             | 16 g   | Boil    | 5 min |
| Spice | Skórka pomarańczowa słodka | 15 g   | Boil    | 5 min |