

rze ipa I

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **14.2**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (61.5%) | 81 % | 5 |
| Grain | Żytni strzegom | 1.5 kg (23.1%) | 85 % | 8 |
| Grain | Karmelowy żytni Strzegom | 1 kg (15.4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Mosaic | 10 g | 60 min | 12 % |
| Aroma (end of boil) | Mosaic | 30 g | 10 min | 12 % |
| Aroma (end of boil) | Amarillo | 30 g | 10 min | 8.8 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 12 % |
| Aroma (end of boil) | Amarillo | 30 g | 0 min | 8.8 % |
| Dry Hop | Mosaic | 10 g | --- | 12 % |
| Dry Hop | Amarillo | 40 g | --- | 8.8 % |
| Dry Hop | Citra | 10 g | --- | 13.5 % |