

## Sunset blvd

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **70**
- SRM **9.3**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (54.1%)	80 %	5
Grain	Żytni	2 kg (27%)	85 %	8
Grain	Pszeniczny	1 kg (13.5%)	85 %	4
Grain	Karmelowy żytni Strzegom	0.4 kg (5.4%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40 g	60 min	9.5 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Citra	20 g	5 min	12 %
Whirlpool	Amarillo	40 g	3 min	9.5 %
Whirlpool	Simcoe	10 g	3 min	13.2 %
Whirlpool	Mosaic	10 g	3 min	10 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Simcoe	20 g	4 day(s)	13.2 %
Dry Hop	Citra	30 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis