

## US05 AIPA Rye

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **6.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **36.3 liter(s)**

### Fermentables

| Type    | Name                                      | Amount         | Yield | EBC |
|---------|---|----------------|-------|-----|
| Grain   | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (64.5%)   | 80 %  | 4   |
| Grain   | Rye Malt                                  | 2 kg (25.8%)   | 63 %  | 10  |
| Grain   | Abbey Malt<br>Weyermann                   | 0.25 kg (3.2%) | 75 %  | 45  |
| Adjunct | Łuska ryżowa                              | 0.5 kg (6.5%)  | 1 %   | 0   |

### Hops

| Use for                     | Name       | Amount | Time   | Alpha acid |
|-----------------------------|------------|--------|--------|------------|
| Boil                        | Marynka    | 20 g   | 40 min | 10 %       |
| Boil                        | Simcoe     | 10 g   | 15 min | 13.2 %     |
| Boil                        | Simcoe     | 10 g   | 10 min | 13.2 %     |
| Boil                        | Simcoe     | 30 g   | 5 min  | 13.2 %     |
| Whirlpool                   | Simcoe     | 50 g   | 0 min  | 13.2 %     |
| Wyłączenie grzania (ok 90C) |            |        |        |            |
| Whirlpool                   | Centennial | 50 g   | 0 min  | 10.5 %     |
| Wyłączenie grzania (ok 90C) |            |        |        |            |
| Whirlpool                   | Cascade    | 50 g   | ---    | 6 %        |
| Wyłączenie grzania (ok 90C) |            |        |        |            |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 200 ml | Fermentum Mobile |