

W008 Lekko na Życie Rye Session IPA

- Gravity **10 BLG**
- ABV **3.9 %**
- IBU **58.1**
- SRM **17.4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.63 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **48 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **79C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **17.63 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------|--------|-----|
| Grain | Pale Ale (2-row) | 1.5 kg | 80 % | 15 |
| Grain | Żytni | 0.75 kg | 80 % | 23 |
| Grain | Słód Pilznieński | 0.25 kg | 80 % | 9 |
| Grain | Oats, Flaked | 0.2 kg | 80 % | 4 |
| Grain | Caramunich I (Weyermann) | 0.1 kg | 77.9 % | 799 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|----------|------------|
| Boil | Columbus (Tomahawk) | 5 g | 60 min | 12 % |
| Boil | Columbus (Tomahawk) | 15 g | 30 min | 12 % |
| Boil | Amarillo | 10 g | 30 min | 8 % |
| Boil | Amarillo | 10 g | 15 min | 8 % |
| Boil | Amarillo | 15 g | 0 min | 8 % |
| Dry Hop | Amarillo | 15 g | 3 day(s) | 8 % |
| Dry Hop | Columbus (Tomahawk) | 10 g | 3 day(s) | 12 % |