#14 Rye IPA

- Gravity **14 BLG**
- ABV **---**
- IBU **52**
- SRM **15.7**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 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	Strzegom Pale Ale	3 kg *(57.8%)*	79 %	6
Grain	Żytni	1 kg *(19.3%)*	85 %	8
Grain	Strzegom Karmel 150	0.4 kg *(7.7%)*	75 %	150
Grain	Strzegom Czekoladowy 1200	0.04 kg *(0.8%)*	60 %	1000
Grain	Rye, Flaked	0.75 kg *(14.5%)*	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	90 min	11 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Dry Hop	Citra	25 g	10 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	30 min