#6 Coffee rye AIPA

- Gravity **12.6 BLG**
- ABV **---**
- IBU **62**
- SRM **5.8**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **37.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **66.7 C**, Time **60 min**
- Temp **75.6 C**, Time **10 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Keep mash **10 min** at **75.6C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg *(72%)*	79 %	6
Grain	Żytni	1 kg *(16%)*	85 %	8
Grain	Pilzneński	0.65 kg *(10.4%)*	81 %	4
Grain	Strzegom Karmel 30	0.1 kg *(1.6%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13 %
Boil	citra	10 g	30 min	11 %
Boil	Equinox	10 g	30 min	13.1 %
Boil	citra	15 g	10 min	11 %
Boil	Equinox	15 g	10 min	13.1 %
Dry Hop	Amarillo	20 g	10 day(s)	9.5 %
Dry Hop	Equinox	30 g	10 day(s)	13.1 %
Dry Hop	citra	20 g	10 day(s)	11 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki ryżowe	0.5 g	Mash	60 min
Fining	mech irlandzki	10 g	Boil	15 min