Double RYE IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **66**
- SRM **9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.55 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **76.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg *(70.5%)*	79 %	6
Grain	Żytni	2 kg *(25.6%)*	85 %	8
Grain	Karmelowy żytni Strzegom	0.3 kg *(3.8%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.7 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm 52	Ale	Slant	120 ml	---