Rye IPA

- Gravity **13.6 BLG**
- ABV **---**
- IBU **65**
- SRM **8.9**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(73.1%)*	81 %	4
Grain	Żytni	1 kg *(18.3%)*	85 %	8
Grain	Viking Pale Ale malt	0.2 kg *(3.7%)*	80 %	5
Grain	Karmelowy żytni Strzegom	0.25 kg *(4.6%)*	75 %	150
Grain	Strzegom Czekoladowy 1200	0.02 kg *(0.4%)*	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	45 g	60 min	13 %
Whirlpool	Chinook	40 g	0 min	13 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Whirlpool	Cascade	20 g	0 min	6 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
Dry Hop	Chinook	30 g	4 day(s)	13 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Cascade	30 g	4 day(s)	6 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's