

## takie o

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **68**
- SRM **6.7**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (66.7%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (13.3%)  | 79 %  | 16  |
| Grain | Strzegom Monachijski typ I | 1 kg (13.3%)  | 79 %  | 16  |
| Grain | Żytni                      | 0.5 kg (6.7%) | 85 %  | 8   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | lunga      | 25 g   | 60 min | 12.9 %     |
| Boil    | Herkules   | 25 g   | 30 min | 16.1 %     |
| Boil    | Sybilla    | 15 g   | 15 min | 7 %        |
| Boil    | Sybilla    | 15 g   | 10 min | 7 %        |
| Boil    | Sybilla    | 20 g   | 5 min  | 7 %        |
| Boil    | Centennial | 29 g   | 5 min  | 8.9 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |