

Rye IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (69.2%)	82 %	4
Grain	Rye, Flaked	2 kg (30.8%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HBC586	50 g	30 min	12.8 %
Dry Hop	HBC586	100 g	3 day(s)	12.8 %
Dry Hop	Sabro	100 g	3 day(s)	15 %
Dry Hop	Motueka Cryo	50 g	3 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	100 ml	Omega

Notes

- Woda 35L 1:1 RO kran
kwas mlekowy 3,5 ml
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