Rye NEPA (oyl-210 + oyl-218)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.2**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 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 **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(61.5%)*	80 %	4
Grain	Żytni	2 kg *(30.8%)*	85 %	8
Grain	Castlemalting - Cara Clair	0.5 kg *(7.7%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Vic Secret	100 g	10 min	16.3 %
Dry Hop	Vic Secret	200 g	4 day(s)	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Oyl-210 where da funk? + oyl-218 all the bretts	Ale	Liquid	100 ml	Omega Yeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Pozywa dla drozdzy	3 g	Boil	2 min

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