

Rye Plus

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **7.3**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Żytni | 1 kg (16.7%) | 85 % | 8 |
| Grain | Monachijski | 1 kg (16.7%) | 80 % | 16 |
| Grain | Strzegom Monachijski typ I | 2 kg (33.3%) | 79 % | 16 |
| Grain | Viking Pale Ale malt | 2 kg (33.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Sybilla | 25 g | 50 min | 6.9 % |
| Boil | Cascade PL | 35 g | 30 min | 5.2 % |
| Boil | Hallertau Blanc | 40 g | 20 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |