

# Ryjek

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **0 %**
- Size with trub loss **2000 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **2040.2 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1725 liter(s)**
- Total mash volume **2300 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **1725 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **890.2 liter(s)** of **76C** water or to achieve **2040.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	400 kg (69.6%)	85 %	7
Grain	Rye Malt	150 kg (26.1%)	63 %	10
Grain	Carahell	25 kg (4.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	2500 g	60 min	15.5 %
Boil	Citra	2500 g	20 min	12 %
Whirlpool	Citra	5000 g	1 min	12 %
Whirlpool	Idaho 7	5000 g	1 min	12.7 %
Dry Hop	El Dorado	20000 g	3 day(s)	15 %
Dry Hop	Azacca	20000 g	2 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	5000 ml	White Labs

## Notes

- Start od 17 °C

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