Rye AIPA v2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **79**
- SRM **5.1**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.8 kg *(84.8%)*	79 %	6
Grain	Żytni	0.5 kg *(15.2%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Pekko	10 g	15 min	16.8 %
Boil	El Dorado	10 g	15 min	13.2 %
Aroma (end of boil)	Pekko	10 g	0 min	16.8 %
Aroma (end of boil)	El Dorado	10 g	0 min	13.2 %
Dry Hop	Pekko	30 g	3 day(s)	16.8 %
Dry Hop	El Dorado	30 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	60 ml	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	60 min