

#14 Belgian Rye IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **73**
- SRM **7**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **32.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (30.8%)	80 %	5
Grain	Briess - Rye Malt	2 kg (30.8%)	80 %	7
Grain	Viking Wheat Malt	1.5 kg (23.1%)	83 %	5
Grain	Viking Munich Malt	0.5 kg (7.7%)	78 %	18
Grain	Biscuit Malt	0.5 kg (7.7%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	70 g	60 min	8.6 %
Aroma (end of boil)	Cascade	31 g	15 min	6 %
Whirlpool	Mosaic	50 g	1 min	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile