

## #16 rye ipa

---

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **5.3**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **32.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **33.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **35.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (52.6%)	80 %	5
Grain	Żytni	3 kg (31.6%)	85 %	8
Grain	Płatki owsiane	0.5 kg (5.3%)	85 %	3
Grain	Strzegom Pilzneński	1 kg (10.5%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.1 %
Boil	Chinook	30 g	10 min	12.8 %
Boil	Simcoe	30 g	10 min	13.3 %
Boil	Pekko	30 g	5 min	17.5 %
Dry Hop	Chinook	20 g	7 day(s)	12.8 %
Dry Hop	Simcoe	20 g	7 day(s)	13.3 %
Dry Hop	Pekko	20 g	7 day(s)	17.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis