

## #49 Rye Pacifica

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **13.5**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

| Type  | Name                                 | Amount         | Yield | EBC |
|-------|--------------------------------------|----------------|-------|-----|
| Grain | Malteurop - Pale Ale                 | 1.5 kg (31.6%) | 80 %  | 7   |
| Grain | Malteurop - pilzneński               | 0.5 kg (10.5%) | 80 %  | 4   |
| Grain | Viking Malt - żytni                  | 2 kg (42.1%)   | 81 %  | 5   |
| Grain | Weyermann - Melanoiden Malt          | 0.5 kg (10.5%) | 81 %  | 71  |
| Grain | Słodownia Strzegom - czekoladowy 400 | 0.25 kg (5.3%) | 70 %  | 473 |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Magnum   | 20 g   | 60 min   | 13.5 %     |
| Dry Hop | Pacifica | 50 g   | 0 day(s) | 3.1 %      |
| Boil    | Motueka  | 50 g   | 5 min    | 4.5 %      |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| OYL-057 HotHead® Ale | Ale  | Liquid | 50 ml  | ---        |