

Lite

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **14**
- SRM **3.4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (46.2%)	79 %	6
Grain	Żytni	2 kg (30.8%)	85 %	8
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	10 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Huell Melon	100 g	3 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis