

Maynard

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **46**
- SRM **9.6**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **35 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **10 min** at **35C**
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (51.5%) | 85 % | 7 |
| Grain | Weyermann - Rye Malt | 2.5 kg (36.8%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (7.4%) | 85 % | 5 |
| Grain | Carared | 0.2 kg (2.9%) | 75 % | 50 |
| Grain | Caraaroma | 0.1 kg (1.5%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 8 % |
| Boil | Citra | 15 g | 25 min | 12 % |
| Boil | Simcoe | 10 g | 25 min | 13.2 % |
| Boil | Amarillo | 15 g | 25 min | 9.5 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12 % |
| Dry Hop | Simcoe | 22 g | 3 day(s) | 13.2 % |
| Dry Hop | Amarillo | 28 g | 3 day(s) | 9.5 % |

| | | | | |
|------|-------|-----|--------|------|
| Boil | Citra | 3 g | 60 min | 12 % |
|------|-------|-----|--------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |