

PACIFIC RYE IPA #28

- Gravity **15.2 BLG**
- ABV ---
- IBU **73**
- SRM **10.2**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **74.3 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - pilzneński	4 kg (66.1%)	80.5 %	4
Grain	Viking - Rye Malt	1.1 kg (18.2%)	81 %	8
Grain	Chateau - Crystal	0.3 kg (5%)	78 %	150
Grain	Bestmalz - Carmel Pils	0.2 kg (3.3%)	75 %	5
Grain	Bruntal - pszeniczny	0.2 kg (3.3%)	83 %	5
Grain	Bruntal - pale ale	0.25 kg (4.1%)	79 %	6.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	12.4 %
Boil	Rakau (NZ)	30 g	20 min	10.7 %
Boil	Centennial	20 g	20 min	8.9 %
Boil	Galaxy	10 g	20 min	14.5 %
Aroma (end of boil)	Rakau (NZ)	40 g	7 min	10.7 %
Aroma (end of boil)	Centennial	20 g	7 min	8.5 %
Aroma (end of boil)	Chinook	15 g	7 min	12.4 %

Aroma (end of boil)	Centennial	10 g	7 min	8.9 %
Aroma (end of boil)	Galaxy	10 g	7 min	14.5 %
Dry Hop	Centennial	20 g	4 day(s)	8.5 %
Dry Hop	Rakau (NZ)	30 g	4 day(s)	10.5 %
Dry Hop	Mosaic	20 g	4 day(s)	11.7 %
Dry Hop	Galaxy	15 g	4 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	7 min
Water Agent	gips piwowarski	7 g	Mash	---
Other	fosforan diamonu	3 g	Boil	30 min